

*Three course Dinner; Including **one** appetizer or salad, **two** entrée & **one** dessert
soft drinks, coffee and tea*

1st Course Appetizer & Salad Options

1. Seasonal Soup - a vegetarian option reflecting the season's bounty
 2. Baked Macaroni & New York Cheddar - crunchy parmesan crust
 3. Chilled Shrimp Cocktail (3pc) - horseradish cocktail sauce
 4. Crispy Coconut Shrimp (4pc) - fresh mango & dijon horseradish sauce
 5. Crispy Buffalo Wings (4pc) - bleu cheese dressing, celery & carrots
 6. Spicy Thai Calamari - toasted peanuts, cilantro & spicy thai chili sauce
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1. Mixed Green Salad - tomatoes, red onions, cucumbers and red wine vinaigrette
 2. Chipotle Caesar - romaine hearts, croutons and shaved parmesan
 3. Baby Kale & Quinoa - cranberries, toasted walnuts, ricotta salata & dijon vinaigrette

2nd Course Entrée Options

1. Plancha Seared North Atlantic Salmon
2. Plancha Seared Codfish

Above served with sautéed green beans, roasted tomato, fresh grill lemon and choice of lemon butter, chimichurri or sesame soy glaze

3. Roasted Rosemary Lemon Chicken - ½ free range chicken with whipped potatoes & natural jus
4. Roast Prime Rib of Beef (additional \$6 pp) - whipped potatoes, au jus & horseradish sauce

Above served with roasted tomato, shallots & garlic

5. Half Moon Burger - double smoked bacon, cheddar cheese, caramelized onions spicy pineapple French fries
6. Boneless Beef Short Rib - braised in fresh tomato & red wine, whipped potatoes & spinach

Vegetarian Options:

1. Crispy Sesame Tofu - bok choy stir fry, toasted quinoa, pico de gallo soy-lime, pickled ginger, & coriander cress
2. Grilled Vegetable Plate - peppers, zucchini, squash, asparagus & roasted tomatoes

3rd Course Dessert Options

1. Celebration Cake (your choice of cake, filling, icing and inscription)
2. Flourless Chocolate Cake - raspberry sorbet and vanilla sauce
3. Coconut Risotto Pudding - toasted coconut & caramelized pineapple
4. New York Cheesecake - mixed berries & vanilla sauce
5. Ice Cream & Sorbet

+\$3 for any additional course option

Menu enhancements:

+\$5 Add 4th Course

Seafood Bruschetta \$36

Littleneck clams, PEI mussels, shrimp & scallops basil oil & grill pan de casa

Chipotle Mussels \$26

Fresh tomato, chipotle, cilantro, lime & grilled pan de casa

Lobster Ceviche Molcajete \$34

Baja California Style mix seafood (fresh lobster, shrimp, scallops, octopus & flounder marinated in our in our special citrus sauce with cucumber, fresh tomato, red onions & avocado)

Half Moon Boat (Raw Bar) \$110

All above can be served with, before or after 1st Course

Ice Cream Sandwich \$16 each, Fruit Platter \$25 (Served family style with dessert)

\$55pp + tax & 16% gratuity + 5% Administration Fee

