

Family Style Dinner \$50

**also available on Saturday Lunch*

Three Course Dinner 1st and 2nd course- select **one** item from either: Appetizer, Salad, or Pasta Section
3rd Course- select **two** items from Entrée section.

Appetizers

1. Duck Tacos – *crispy wontons, guacamole & pico de gallo*
2. Buffalo Wings – *carrots, celery & bleu cheese*
3. Coconut Shrimp – *fresh mango & dijon horseradish sauce*
4. Thai Calamari – *toasted peanuts & thai chili-cilantro sauce*
5. *Crispy or Steamed Pork Dumplings – *Japanese mustard & siracha mayo*
6. *Crispy or Steamed Edamame Dumplings – *Japanese mustard & siracha mayo*

Salad

Chipotle Caesar – *whole romaine hearts, croutons & shaved parmesan*
Baby Field Greens – *onions, cucumbers, tomatoes & red wine vinaigrette*
Baby Kale & Quinoa – *cranberries, toasted walnuts, ricotta salata & Dijon vinaigrette*
Chopped Iceberg Salad – *cucumber, red onion, tomato, bell peppers, kalamata olives, feta & red wine vinaigrette*

Pasta

1. Penne Alla Vodka
2. Orecchiette Primavera – *extra virgin olive oil, garlic, seasonal vegetables*
3. Rigatoni Arrabiata
4. Mac & Cheese – *New York cheddar & crunchy crust*

Entrée (served with Chef's selection of vegetable & whipped potatoes)

1. Roasted Rosemary Lemon Chicken – *natural jus*
2. North Atlantic Salmon – *basil oil*
3. Flounder Picatta – *capers & lemon butter sauce*
4. Boneless Beef Short Rib – *braised in fresh tomato & red wine*
5. Any Pasta from our pasta selections

**(add as a 3rd Entrée selection)*

Grilled Prime NY Sliced Steak \$9 pp
Roast Prime Rib of Beef \$9 pp
Shrimp & Lobster Mac & Cheese \$9 pp

Menu Enhancements:

+\$5 for any additional course option

Half Moon Boat \$115 each (*Whole Lobster, 10 Cocktail Shrimp, 10 Oysters & 10 Clams*
Jalapeno & cilantro mignonette, spice dry mustard, cocktail sauce)

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)

+\$5 Add per dessert +\$3 for each additional dessert **“choice”** option

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

+\$3 Unlimited soft drinks, coffee and tea

1. Homemade Cookies (peanut butter, oatmeal & chocolate chip)
2. Coconut Risotto Pudding
3. Celebration Cake (your choice of cakes, filling, icing and inscription)
4. Bring your own cake (additional \$3pp for slicing fee)

\$50pp + tax & 16% gratuity + 5% Administration Fee

*48 hour notice required for menu availability