

Family Style Lunch \$34

*Three course lunch; Including **one** Salad, **one** Pasta and **two** entrées*

(served on platters to the center of table)

1st Course Salad

1. Chipotle Caesar – whole romaine hearts, croutons & shaved parmesan
2. Baby Field Greens – onions, cucumbers, tomatoes, red wine vinaigrette
3. Baby Kale & Quinoa – cranberries, toasted walnuts, ricotta salata & dijon vinaigrette
4. Chopped Iceberg salad – cucumber, red onion, tomato, peppers, kalamata olives, feta & red wine vinaigrette

2nd Course Pasta

1. Penne Alla Vodka – vodka, cream & crushed tomato
2. Orecchiette Primavera – extra virgin olive oil, garlic, seasonal vegetables
3. Rigatoni Arrabiata – spicy tomato
4. Mac & Cheese – new york cheddar & crunchy crust (add shrimp & lobster additional \$6 PP)

3rd Course Entrée

(Served with chef's choice of vegetable and starch)

1. Rosemary Lemon Chicken – natural jus
2. Grilled Chicken Breast – natural jus
3. North Atlantic Salmon – basil oil
4. Flounder Picatta – capers & lemon butter sauce
5. Penne Alla Vodka – vodka, cream & crushed tomato
6. Orecchiette Primavera – extra virgin olive oil, garlic, seasonal vegetables
7. Rigatoni Arrabiata – spicy tomato
8. Mac & Cheese – new york cheddar & crunchy crust

**(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 (Raw Bar) \$115.00 each, can be served with, before or after 1st Course

Seafood Bruschetta \$36 each

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

Chipotle Mussels \$26 each

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

Lox Ceviche Molcajete \$34 each

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 option

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

+\$3 Unlimited soft drinks, coffee and tea

Dessert Additions

1. Flourless Chocolate Cake
2. Homemade Cookies
3. Coconut Risotto Pudding
4. Celebration Cake (your choice of cakes, filling, icing and inscription)
5. Bring your own cake (additional \$3 pp for slicing fee)

\$34pp + tax & 16% gratuity + 5% Administration Fee

