

July 4th Prix Fixe Dinner

1ST COURSE

701 SALAD
MIXED GREENS, CHERRY TOMATOES,
RED ONIONS, HERB BALSAMIC VINAIGRETTE

2ND COURSE

CHOOSE ONE:

CHILLED TOMATO & BASIL SOUP
TOPPED WITH CRAB MEAT

NEW ENGLAND CLAM CHOWDER

WATERMELON SALAD
ARUGULA, STRAWBERRIES, FRESH MELON & FETA
CHEESE, BALSAMIC MANGO VINAIGRETTE

FRESH BURRATA MOZZARELLA SALAD
ARUGULA, TOMATO, ONION & FIGS, BALSAMIC
VINAIGRETTE & PESTO

BOSTON WEDGE
CARROT, ONION, TOMATO,
CRUMBLed BLEU CHEESE DRESSING,
CRISPY PANCETTA

PRINCE EDWARD ISLAND MUSSELS
DRUNKEN: BEER, CORN, POTATOES, BACON, CHEDDAR,
& CAJUN SPICE
FRA DIAVOLO: SPICY MARINARA SAUCE

BLACKENED JUMBO SHRIMP
CREAMY CHEDDAR CHEESE POLENTA, CORN COULIS,
BLACK BEAN PICO DE GALLO

JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE

HALF DOZEN OYSTERS
TRIO OF SAUCES

LOBSTER & MANGO SALAD
1/2 MAINE LOBSTER, MANGO,
MANGO VINAIGRETTE

3RD COURSE

CHOOSE ONE:

BLACKENED ATLANTIC SALMON
ZUCCHINI SPAGHETTI, PINE NUTS, SUNDRIED TOMATOES &
PARMESAN, PESTO SAUCE

PAN SEARED BRANZINO PROVENÇAL
FIRE ROASTED ARTICHOKE & ASPARAGUS, TOPPED WITH
CHERRY TOMATOES, KALAMATA OLIVES, FETA CHEESE,
HERBS & OLIVE OIL

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A
CAJUN VEGETABLE BROTH

OVEN ROASTED 1/2 CHICKEN
SPRING MIXED ROASTED VEGETABLES,
ONION BACON CHUTNEY

GRILLED SKIRT STEAK
BORDELAISE SAUCE, MIXED VEGETABLES,
FRENCH FRIES

JACK DANIELS BBQ SHORT RIB
SMOKED GOUDA & CORN GRATIN, MANGO JALAPEÑO
CHUTNEY

PENNE A LA VODKA
CHICKEN, CHORIZO, ARUGULA, MOZZARELLA

LOBSTER & CUTTLE FISH RISOTTO
SQUID INK RISOTTO, ASPARAGUS, TOMATOES, TRUFFLE
LOBSTER COGNAC CREAM SAUCE

DESSERT

CHOOSE ONE:

APPLE CRUMB CAKE

MEMPHIS CAKE
CHOCOLATE PEANUT BUTTER LAYER CAKE

BANANA & PEANUT BUTTER
MOUSSE WITH CHOCOLATE GANACHE