<u>Starters</u>

Shrimp Cocktail Beef Carpaccio Homemade Mozzarella & Roasted Red Peppers

Soup or Salad

Lobster Bisque

Caesar Wedge Salad

Mixed Greens with Bourbon infused vinaigrette

<u>Mains</u>

LOBSTER FRANCAISE Fresh Twin 50z Maine Lobster Tails sautéed in lemon, butter, white wine served over pappardelle pasta

CHICKEN CORDON BLEU

Chicken layered with Gruyere and tavern ham in a garlic mushroom cream sauce served with green beans and roasted red pepper mashed potatoes

STUFFED VEAL CHOP

Bone in Veal Chop stuffed with prosciutto, mozzarella cheese and Italian herbs finished in a marsala mushroom sauce

HAWAIIAN HALIBUT Halibut filet pan seared topped with homemade pineapple sauce served with wild rice and asparagus

LASAGNA Homemade lasagna in traditional bolognese sauce served with garlic bread

<u>Dessert</u>

Limoncello Cake Hazelnut Cheesecake Key Lime Pie

2024