



RESTAURANT WEEK DINNER \$50

CHOICE OF

CRISPY SALT & PEPPER SHRIMP
GINGER, SCALLIONS, SHIITAKES AND RED CHILE

MAINE LOBSTER AND SHRIMP BISQUE
FRESH MAINE LOBSTER, CREAM AND COGNAC

ICEBERG BLT
CRISP BACON, MAYTAG BLUE CHEESE, BUTTERMILK-CHIVE DRESSING

ENTRÉE CHOICE

SEASONAL FRESH FISH
SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT, ASPARAGUS

BAY OF FUNDY SALMON
SAUTÉED WITH YOUNG VEGETABLES AND MAILLE MUSTARD VINAIGRETTE

ROASTED DOUBLE BREAST OF CHICKEN
PAN ROASTED MUSHROOMS, NATURAL JUS, SCALLION MASHED POTATOES

8OZ CENTER CUT FILET MIGNON
SPECIALLY AGED, MIDWESTERN GRAIN FED BEEF

FILET MIGNON MEDALLIONS WITH GULF SHRIMP "SCAMPI STYLE" \$10
GRILLED ASPARAGUS

CHILEAN SEA BASS STEAMED "HONG KONG STYLE" \$10
SAUTEED SPINACH, LIGHT SOY-SHERRY BROTH

SMALL ACCOMPANIMENTS \$5

AU GRATIN POTATOES
BROCCOLINI WITH LEMON AND GARLIC
BRUSSELS SPROUTS, BACON AND SHALLOTS
TWICE BAKED POTATO

DESSERT CHOICE

BELGIAN DARK CHOCOLATE MOUSSE CAKE
FRESH WHIPPED CREAM AND FRESH BERRIES
HOT "BANANAS FOSTER" BUTTER CAKE
BUTTER PECAN ICE CREAM
WILD BERRY SORBET
SERVED WITH FRESH BAKED HOMEMADE COOKIES

PREMIUM WINES BY THE GLASS \$9

INDABA, CHARDONNAY, SOUTH AFRICA
LOUIS MARTINI, CABERNET SAUVIGNON, SONOMA
MACEDON, PINOT NOIR, MACEDONIA