

PREMIER PLATED DINNER MENU

FOR THE TABLE

ASSORTED BREAD & BUTTER (V)

STARTER (CHOICE OF ONE)

BEET & BABY ARUGULA SALAD (G*) (V)
Feta Cheese | Cherry Tomatoes | Balsamic Vinaigrette

SIGNATURE SEAFOOD CHOWDER (G*)
Clams | Flounder | Potatoes | Cream

MAIN (CHOICE OF ONE)

ROOT VEGETABLE FRICASSEE (G*) (VG) (V)
Butternut Squash | Cauliflower | Zucchini | Grape Tomatoes | Gremolata | Cauliflower Coconut Cream Sauce

BROILED SALMON FILET WITH ROASTED TOMATO VINAIGRETTE
Lemon Orzo | Farm Fresh Seasonal Vegetables

OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME
Roasted New Red Potato Salad with Scallions | Haricot Verts | Creamy Mushroom Sauce

BRAISED BEEF SHORT RIBS WITH FRESNO PEPPER DEMI GLACE (G*)
Garlic Mashed Potatoes | Baby Carrots | Broccoli

DESSERT (CHOICE OF ONE)

SIGNATURE CHOCOLATE CAKE (V)
Creme Anglaise | Raspberry Coulis | Candied Pecans

MIXED FRUIT WITH STRAWBERRIES (G*) (VG) (V)
Madagascar Vanilla and Orange Cream

NEW YORK STYLE CHEESECAKE (V)
Lemon Mascarpone Cream | Blueberry Compote **May contain Nuts

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) * Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.