



## RESTAURANT WEEK

### LUNCH

#### I<sup>st</sup> Course:

*Herbed Tomato Soup*

*Grilled Cheese and Prosciutto Panini*

*Roasted Beet and Arugula Salad*

*Goat Cheese Crostini, Toasted Pistachio, Blood Orange Vinaigrette*

*Steamed PEI Mussels*

*White Wine, Garlic, Parsley, and Butter*

#### 2<sup>nd</sup> Course:

*\*Steakhouse Burger*

*Caramelized Onions, Cheddar, and House Made Steak Sauce*

*Local Fish and Chips*

*French Fries, Cole Slaw, and Tartar Sauce*

*Sea Goose Caesar Salad with Grilled Chicken*

*Crisp Romaine, Garlic Croutons, and Shaved Grana Padano Cheese*

*Crispy Chicken Sandwich*

*Red Cabbage Salad, Pickles, Apricot Sriracha Aioli on Brioche Roll*

#### Dessert:

*Warm Apple Crisp with Vanilla Ice Cream*

*Snickerdoodle Blondie with Vanilla Ice Cream and Caramel Sauce*



## RESTAURANT WEEK

### DINNER

#### I<sup>st</sup> Course:

##### *Herbed Tomato Soup*

*Grilled Cheese and Prosciutto Panini*

##### *Roasted Beet and Arugula Salad*

*Goat Cheese Crostini, Toasted Pistachio, Blood Orange Vinaigrette*

##### *Oysters on the Half Shell*

*Sesame Cucumber Relish, Ponzu Sauce, Watercress*

#### 2<sup>nd</sup> Course:

##### *Seafood Penne Pasta*

*Scallops, Lobster, Shrimp, Julienne Vegetables, Cream and Parmesan Cheese*

##### *Baked Stuffed Flounder*

*Classic Cracker Stuffing, White Wine and Lemon-Herb Butter Sauce, Fingerling Potatoes, Green Beans*

##### *Steak Frites*

*Grilled and Sliced Flat-Iron Steak, French Fries, House-Made Steak Sauce, Mesclun Salad*

##### *Chicken Milanese*

*Arugula, Grape Tomato, Shaved Grana Cheese*

#### Dessert:

##### *Warm Apple Crisp with Vanilla Ice Cream*

*Snickerdoodle Blondie with Vanilla Ice Cream and Caramel Sauce*