

EAST

Saturday Prix-Fixe Menu

\$35

~Choice of one~

Lobster Bisque

*Classic Preparation topped with
Old Bay Whipped Cream*

Blockade Runner Salad

*Mixed Greens with Grilled Red Onion, Grape Tomatoes,
Stilton Blue Cheese and House Made Raspberry Vinaigrette*

Crab-Dip for Two

*Sweet Backfin Crab baked in Gratin with
Cream Cheese, Parmesan and Herbs with Crostini*

Caesar Salad

*Hearts of Romaine Lettuce tossed with Herbed Focaccia Croutons,
Parmesan Cheese and House Made Caesar Dressing*

~Intermezzo~

~Choice of one~

Ashley Farms Chicken

*Pan Roasted with Shallots and Artichokes served with Baby Whipped Potatoes,
a Summer Vegetable Sautee and Lemon Caper Butter Sauce*

Calabash Fried Shrimp

*Local Fresh Shrimp lightly fried and served with Petite Baked Potatoes,
Coleslaw and Cocktail Sauce*

Peppercorn and Rosemary Seared Filet Mignon

*Pan Roasted and served with Scallion Mashed Potatoes, Summer Vegetable Sautee
and finished with a Red Currant Demi Glaze*

Crab-Stuffed Salmon

*Pan Roasted and served with Lemon Leek Risotto, Spinach,
Roasted Pepper Fondue and Basil Oil*

~Chef's Selection of Dessert~