

EAST

Saturday Prix-Fixe Menu \$35

~Choice of one~

Lobster Bisque

Served with a Lobster Salsa

Minestrone

Classic Italian Vegetable Soup with Pasta, White Beans, and Grilled Baguette

~Choice of one~

Baby Greens Salad

Our Mixed Greens, Freshly picked and garnished with Grape Tomatoes, English Cucumbers, Sliced Red Onion and Dill Ranch Dressing

Traditional Caesar Salad

Chopped Romaine, House made Caesar Dressing, Fresh Parmesan and Croutons

Entrees

~Choice of one~

Poulet Rouge

Rosemary marinated Ashley Farm's Organic French Chicken Breast Pan Roasted and served with Baby Smashed Red Potatoes, Winter Vegetable Sautee, and finished with a Pan Sauce of House Dried Tomatoes, Caramelized Shallots, and a Balsamic Demi-Glace

Pecan Crusted Flounder

Local Flounder Crusted with Pecans, Pan Roasted and served with Sweet Potato Soufflé, Sautéed Spinach, and an Old Bay Butter Sauce

Crab Stuffed Salmon

Atlantic Salmon stuffed with Jumbo Lump Crab and Dry Roasted, served with Meyer Lemon Risotto, Winter Vegetable Sautee, and Brandy Lobster Sauce

Seafood Cioppino

Local Fish and Shellfish cooked in a rich Tomato, Fennel, and White Wine Broth served with Risotto and Grilled Banquette

~Choice of Dessert~

Molten Chocolate Cake

New York Cheesecake

Tiramisu