

EAST

Oceanfront Dining

Saturday Prix Fixe **\$35**

First Course

~Choice of one~

Lobster Bisque

Classic preparation with lobster crostini and Old Bay whipped cream

Minestrone

Hearty vegetable soup with white beans and ditalini

Second Course

~Choice of one~

Baby Greens Salad

Freshly picked crisp baby greens with carrot threads, English cucumbers, vine ripe tomato, shaved red onions and choice of house made dressing

Spinach Salad

Baby spinach tossed with crisp prosciutto, roma tomato, shaved red onion, fried polenta croutons and warm balsamic vinaigrette

Third Course

~Choice of one~

Pork Tenderloin Au Poivre

Peppercorn roasted pork tenderloin sliced and served with Yukon Gold smashed potatoes and winter vegetable saute. Finished with brandy demi-glaze touched with cream

Chicken Roulade

Tuscan stuffed boneless breast pan roasted and served with spinach risotto and a tomato demi-glaze

Crab Stuffed Mahi

Local Mahi stuffed with jumbo lump crab, sauteed and served with lemon thyme risotto, winter vegetable saute and finished with a white wine butter sauce

Cioppino

Pan Roasted Mahi, shrimp and clams simmered in a zesty Italian brodo with leeks and fennel. Served with risotto and grilled bread

~Chef's Dessert~

Cinnamon Crème Brûlée

Chocolate Bread Pudding

