



## **Thrifty Thursday Multi Course Dining**

**\$25**

### **First Course**

~Choice of One~

#### **Lobster Bisque**

Classic preparation with Old Bay whipped cream and lobster crostini

#### **Cannelloni Bean and Roasted Vegetable**

Roasted root vegetables, sweet onions, rainbow chard and Italian white beans in a rich vegetable broth with fresh thyme and caramelized garlic

### **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

#### **Caesar Salad**

Crisp hearts of romaine tossed with creamy house made dressing, focaccia croutons and parmesan

### **Third Course**

~Choice of one~

#### **Chicken Marsala**

Pan roasted Ashley Farms chicken, herb-cruste Frenched breast served with Yukon Gold potatoes, winter vegetable saute and finished with a portabella mushroom Marsala pan sauce

#### **Pork Loin Chop**

Bone-in chop marinated, grilled and served with sweet potato soufflé, winter vegetable saute and finished with a merlot demi-glaze

#### **Local Flounder**

Pecan crusted filet sauteed and served with sweet potato soufflé, sauteed spinach and Old Bay beurre blanc

#### **Cioppino**

Pan Roasted assortment of fish and shellfish simmered in a zesty Italian brodo with leeks, fennel and tomato. Served with risotto and grilled bread

~Chef's Dessert~

#### **Amaretto Tiramisu**

