



Wed. - Sun.
4:30 - 9:30

Friday August 14 - Friday August 28, 2026

PRIX FIXED MENU

Three Courses
\$35

First Course Choices

SOUP OF THE DAY
HOUSE SALAD
CAESAR SALAD
LOBSTER BISQUE Add \$5

BERRY FIG SALAD
BAKED MUSHROOMS
LOBSTER & SALMON RAVIOLI
FRENCH ONION SOUP Add \$5

Second Course Choices

PARMESAN ALASKAN SANDABS

Sauteed with caper butter sauce, mashed potatoes, steamed vegetables

BEEF BOURGUIGNON

Pearl onions, mushrooms, potatoes, carrots

SHRIMP & LOBSTER RISOTTO Add \$5

Saffron shrimp risotto, fricassee of Maine lobster on top

CEDAR PLANKED NORTH ATLANTIC SALMON

Spiced rubbed, mashed potatoes, vegetables, grilled tomato

SPICY CHICKEN FETTUCCINE

Mushrooms and tomato in a Cajun wine sauce

GRILLED SEA SCALLOPS & JUMBO SHRIMP Add \$5

Angel hair pasta, olive oil garlic

PORK TENDERLOIN

Mashed potatoes, vegetables, garlic cream sauce

WILD PACIFIC WHITE SEA BASS Add \$5

Saffron shrimp risotto, vegetables, lobster sauce

WILD ALASKAN HALIBUT Add \$5

Blackened with mushroom risotto, asparagus, red wine sauce

UPGRADE DISH Add \$10

STEAK FRITES 8 oz

*filet mignon, grilled tomatoes, french fries
in burgundy wine sauce*

WILD CHILEAN SEA BASS Add \$5

julienne of vegetables, lemon vinaigrette

TRIO OF MEAT

lamb chop, filet mignon, braised short ribs, vegetable, potato gratin

DUO SURF & TURF Add \$8

6 oz Maine lobster, grilled jumbo shrimp, 6 oz filet mignon, baked potato

DESSERT CHOICES

FLOURLESS CHOCOLATE CAKE / TIRAMISU / BREAD PUDDING

CLASSIC PROFITEROLES Add \$8

Vanilla ice cream, housemade hot fudge