



*Thursday February 14, 2019 Dinner served
4:00pm to 8:30pm*

Shared Appetizers

Shrimp Cocktail, (6) house cooked Shrimp with homemade cocktail sauce - \$12

Tucker's homemade Salmon Cakes with Tzatziki Sauce (4)- \$11

Sea Scallops wrapped in Bacon drizzled with Sweet Chili Sauce (4) - \$13

Fried Brussel Sprouts with Goat Cheese, Lemon Oil, roasted Almonds - \$11

Spinach Artichoke Dip served with Grilled Baguette - \$9

Choice of Starter: Fresh Fruit Cup, Clam Chowder, Chicken Victoria Soup

Choice of Salad: Mixed Green Salad with choice of dressing

Caesar Salad with shaved parmesan

Heart of Iceberg Lettuce with Roquefort, Roasted Red Peppers

Entrée Selection – Includes Starter and Salad

Chicken Cordon Bleu, Sliced Prosciutto, Sharp Cheddar Cheese, served with Roasted Red Pepper Sauce - \$32

Lobster Casserole, fresh shucked with cheddar and Ritz Cracker Crumb Topping - \$42

Baked Stuffed Shrimp, with Lump Crab Meat, Parmesan, Cream Sherry, black pepper topped with Ritz cracker crumbs - \$36

Grilled Salmon Filet, with Arugula, Sunflower Seeds and Lemon Vinaigrette - \$32

Plum Island Seafood, Shrimp, Scallops & Crab with Fettuccini, Vegetables & Boursin Cheese - \$35

Baked Cod, our deep water Cod served with homemade bread crumbs & butter - \$32

Grilled Swordfish, local honey basil butter - \$35

Braised Lamb Shank with Pearl Onions and Rosemary - \$38

Grilled Filet Mignon, served with homemade boursin cheese - \$38

Roast Prime Rib of Beef au-jus - \$36

Grilled Duck Breast with Triple Berry Chambord Sauce - \$35

Pasta Primavera, Fettuccini, Extra virgin olive oil, White Wine, Garlic, Vegetables, Finished with Balsamic Fig Glaze - \$27

Butternut Ravioli with Amaretto Cream Sauce, Wilted Spinach and Dried Apricots - \$27