

Prix Fixe \$44

Seasonal Availability Subject to Change
Not Available on Holiday Weekends

First Course

Smoked Beets, Peppered Pecan Brittle, Chevre, Arugula
House Salad, Cucumber, Tomato, Onion, Radish, Herbaceous Vinaigrette

- * Three Local Oysters on the ½ Shell, Cocktail Sauce
- Calamari “Bar Snack” Piri Piri Aioli, Lemon

Second Course

Moules Frites, Basil-Saffron Broth, Aioli
Fire-Roasted Tomato Ravioli, Mushrooms, Tomato Fondue, Sauteed Spinach
Linguini & Shrimp Scampi, Garlic, Butter, Wine, Lemon
Curry-Roasted Chicken, Coconut Rice, Spinach, Onion au Jus

- * Prime Rump Steak Frites, Balsamic Jus

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- * Miso Salmon, Bok-Choy & Mushrooms {+4}
- * Grilled Skirt Steak, Frites, Chimichurri {+12}
- * Allen Brother’s NY Strip, Frites, Bordelaise Sauce {+24}

Dessert

One Classic Profiterole, Hot Fudge, Vanilla Ice Cream
One Scoop Homemade Ice Cream/Sorbet

* These items are cooked to order. Consuming raw or undercooked meat, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies and we will strive to accommodate your needs. We fry in peanut oil.
Please, no substitutions or sharing.