

3-Course Prix Fixe Dinner Menu

AVAILABLE TUESDAYS AT 3PM

COURSE 1 - SELECT ONE

SOUP OF THE DAY, BLT WEDGE SALAD,
STRAWBERRY SPINACH SALAD, CAESAR SALAD
OR HOUSE TOSSED SALAD

ALL SERVED WITH HOMEMADE TOMATO PIE & ITALIAN BREAD

COURSE 2 - SELECT ONE

SURF & TURF

7 OZ. CENTER CUT FILET MIGNON TOPPED WITH MIXED WILD
MUSHROOMS & SWEET VIDALIA ONIONS SERVED WITH
ONE ALL JUMBO LUMP CRABCAKE
SERVED WITH LOADED BAKED POTATO & ROASTED ASPARAGUS

STUFFED LOBSTER TAIL

6 OZ. SOUTH AFRICAN COLD WATER LOBSTER TAIL STUFFED
WITH ALL JUMBO LUMP CRABMEAT TOPPED
WITH A DELICATE CREAM SAUCE
SERVED WITH LOADED BAKED POTATO & ROASTED ASPARAGUS

JUMBO LUMP CRABCAKES

TWO ORANGE SIZE ALL JUMBO LUMP CRABCAKES
TOPPED WITH A DELICATE CREAM SAUCE
SERVED WITH LOADED BAKED POTATO & ROASTED ASPARAGUS

STUFFED FLOUNDER

ALL CRAB STUFFED FLOUNDER TOPPED
WITH A DELICATE CREAM SAUCE
SERVED WITH LOADED BAKED POTATO & ROASTED ASPARAGUS

VEAL CHOP PARMIGIANA

16 OZ. CRISPY PAN-FRIED BONE IN CHOP THEN BAKED WITH OUR
POMODORO SAUCE, FRESH BASIL & MOZZARELLA CHEESE
SERVED WITH A SIDE OF HOMEMADE SPAGHETTI

PESCATORE

JUMBO SHRIMP, LARGE SCALLOPS & JUMBO LUMP CRABMEAT
OVER LINGUINI PASTA IN A LOBSTER BLUSH SAUCE

COURSE 3 - SELECT ONE

DESSERT FROM OUR DESSERT MENU

\$50

NO SUBSTITUTIONS PLEASE