

Thursday Couples Menu

March 18, 2010

Choice of Appetizer to share:

Mussels Provencal

Steamed in Diced Tomatoes, White Wine, Shallots & Garlic

Buffalo Fried Shrimp

½ lb of fried shrimp, marinated in spicy Buffalo sauce, with bleu cheese dressing

Choice of:

Seafood Chowder

or

Garden Salad with Balsamic Vinaigrette

Mixed field greens, red grape tomatoes, and shaved red onion

Choice of Entrée:

Teriyaki Glazed Beef Medallions

Tender, marinated medallions of beef with Parmesan risotto, asparagus & Spicy teriyaki glaze

Pan Seared Mahi

Over a spiced apple & goats cheese strudel, a Grand Marnier-Cranberry reduction and sautéed swiss chard

Peekytoe Crab Cakes

Bloody Mary salsa, smoked bacon & corn sauté, served with Bleu Cheese Coleslaw & Fries

Linguine in White Clam Sauce

Linguine pasta with fresh whole clams in a white wine & cream sauce

Choice of Dessert to Share from our Dessert Menu

\$39.95 per couple/22.95 single