



3 COURSE MEAL \$55

APPETIZER

(To Share)

CRAB CAKE

BLUE CRAB, STONE GROUND AIOLI, GRILLED HEART OF PALM

OYSTERS ON THE HALF SHELL

CALAMARI

HOUSE-MADE MARINARA/ SPICY HERB AIOLI

ENTREE

(Choice Of)

LOBSTER RAVIOLI

PINK VODKA SAUCE

ZESTY HERBED CHICKEN

PANCETTA FINGERLING POTATOES, ROASTED SHALLOTS,
ROSEMARY, CHAMPAGNE HERB A JUS

NEW YORK CENTER CUT +5

APPLEWOOD SMOKED CHINOOK SALMON

SERVED MEDIUM / BROCCOLINI /ORGANIC CARROTS
/ CHAMPAGNE UNAGI SAUCE

DESSERT

(To Share)

LIMOCELLO SPONGE CAKE

NY CHEESECAKE

EXCLUDING

*BLACKOUT DATES

*WEEKENDS

NO SUBSTITUTIONS, 3.75% SURCHARGE