



Easter Sunday Prix Fixe Dinner

Appetizers

CAESAR SALAD
DOWNTOWN SALAD
NEW ENGLAND CLAM CHOWDER
GARDEN SALAD
FRIED BRUSSEL SPROUTS
CALAMARI

Entrées

COD IMPERIAL

Crab crusted cod topped with béarnaise sauce, accompanied by whipped potatoes and fresh steamed vegetables

GRILLED SALMON

Served with coconut rice and mango salsa

TENDER FILET MIGNON 6OZ

Served with béarnaise sauce, whipped red bliss potatoes and fresh steamed vegetables

BLACKENED SCALLOPS

Served over mixed greens with apples, cranberries, sweet roasted pecans and goat cheese all tossed in a white balsamic vinaigrette

PRIME 10OZ NEW YORK STRIP STEAK

Served with parmesan truffle fries, béarnaise sauce, and house steak sauce

SPICY SEAFOOD SCAMPI

Sautéed shrimp, scallops, mussels, with vine ripened tomatoes, fresh basil and spinach over linguini in a spicy pinot grigio scampi sauce

CHICKEN FRANCAISE

Egg battered boneless chicken breast with baby spinach over angel hair pasta in a lemon butter sauce

FRIED CLAM STRIPS

Served with house cut steak fries, tartar sauce, and Green Goddess coleslaw

Desserts

WARM BROWNIE SUNDAE

SALTED CARAMEL GELATO

LIMONCELLO CAKE

CARROT CAKE

\$44.95 per person (includes all 3 of the above courses)