



10/17 - 10/23

RESTAURANT FEST DINNER MENU

\$50 per person

FIRST COURSE

Clam Chowder
Crab Rangoons
Sweet Chili Calamari
Beet Salad (Veg)
Eggplant Bruschetta (Veg)
Soft Shell Crab

SECOND COURSE

Brick Chicken
Frutti Di Mare
Steak Frites
Cauliflower Steak (Veg)
Cajun Mango Flounder
Crab Encrusted Halibut +5
Short Rib +5

DESSERT

Chocolate Mousse Cake
Mango Sorbet



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