

STARTERS

New England Clam Chowder

Burrata Cheese

Roasted red and yellow peppers, cherry tomatoes, crispy leeks , basil pesto, balsamic glaze , toast point

Grilled Shrimp Cocktails

Grilled tiger shrimps with cocktail sauce

Mixed Green Salad

Red onions, jicama, cherry tomatoes, green apple, almonds, parmesan cheese, lemon mustard dressing.

Caesar Salad

Romaine, garlic herb croutons, shaved parmesan , caesar dressing

ENTRÉES

Rib Eye

The dish featuring a juicy ribeye steak, creamy mashed potatoes, sautéed spinach, and a rich bordelaise sauce.

Grilled Salmon

Basil-infused mashed potatoes , medley of cherry tomatoes, beach mushrooms, corn, and asparagus, finished with a classic, tangy lemon Beurre Blanc.

Habanero Chicken

Sweet carrots, creamy mashed potatoes, and citrus habanero sauce.

Linguine Shrimp

Al dente linguine, tender tiger shrimps, and a zesty lemon, herb butter, garlic and caper sauce.

Vegetable Wellington

Eggplant, earthy mushrooms, and vibrant red peppers, with creamy goat cheese, tangy pesto, and a sweet balsamic glaze.

DESSERTS

Combination of Family Style House Made Desserts