

## STARTERS

### New England Clam Chowder

#### Burrata Cheese

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

#### Pesto Caprese Puff Pastry

Puff Pastry with tomato, mozzarella, served with basil and sundried tomato pesto, balsamic glaze and mixed green

#### Grilled Shrimp Cocktails

Grilled tiger shrimps with cocktail sauce

#### Crispy Calamari

Fried calamari, tempura green beans, spicy aioli

## SALADS

### 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