

SURF AND TURF DINNER

APPETIZER SELECTIONS

New England Clam Chowder (cup)	4.72
Lobster Bisque (cup)	4.72
Fruit and Cheese Plate	5.86

DINNER MENU

Plated Service---Cooked-To-Order

Fresh Green Salad

*With Carrots, Cucumbers, Red Onions, and Tomatoes
Tossed with a Maple Balsamic Dressing*

Garlic Knots

Fresh-Baked and Drizzled with Butter and Garlic

ENTREE SELECTIONS:

Surf and Turf

Lobster Thermidor and Cajun Bistro Steak

*½ Maine Lobster Filled with a Creamy Sauce,
Topped with a Fresh Cheese Crust and Served with
Cajun Seasoned Tender Sliced Petite Filet Mignon*

Fettucine with Shrimp and Alfredo Sauce

*Fresh Egg Fettucine Tossed in Alfredo Sauce
with Shrimp and Imported Parmesan Cheese*

Seafood Platter

*Cod, Shrimp and Scallops Tossed in a Lemon Caper Sauce
Served over Rice Pilaf*

Roasted Fresh Turkey Tenderloin

Served with a Creamy Wild Mushroom Basil Sauce

Cajun Bistro Steak

Tender Sliced Petite Filet Mignon with a Cajun Seasoning Rub

ACCOMPANIMENTS

*Fresh Green Beans
Tossed in Shallot Butter*

Wild Rice Pilaf

Dessert

Cheesecake with Fresh Berry Topping