

EARLY BIRD DINNER MENU
3 COURSE PRIX FIXE
\$21.95

For Those Guests Seated by 6:00 in Our 1637 Dining Room
Weekdays Labor Day - Memorial Day

SALADS

Classic Caesar * ~ Green Salad *

Available for \$3.95 surcharge:

Roast Beets, Blueberries & Balsamic *

ENTREES

BROCHETTES OF BEEF *

Tender Steak Tips Skewered and Char-Grilled, Served with
Sour Cream-Chive Mashed Potatoes and Your Choice of:
Béarnaise, Raifort or Mushroom Gravy

HADDOCK FLORENTINE

Atlantic Haddock Filet Baked in Casserole with Fresh Spinach, Rich,
Creamy Mornay Sauce and Buttered Crumbs, Served with Roast Asparagus
Also Available Broiled *

CHICKEN PARMESEAN

Chicken Scaloppini Breaded with Herbs, Crumbs and Parmesan, Sautéed
and Served Over Fresh Shell Pasta with Red Sauce & Parmesan Cheese

LEMON BASIL SHRIMP WITH ASPARAGUS *

Large Gulf Shrimp Sautéed in EVOO with Asparagus, Shallots, Garlic
and a Pinch of Red Pepper Flake, Deglazed with Wine and Lemon Juice
and Finished with Butter, Served Over Steamed Rice

MAPLE GRILLED TOFU

Locally Produced Tofu Marinated with Maine Maple Syrup, Garlic and Olive Oil,
Lightly Grilled and Drizzled with Maple Chipotle Glaze,
Served with a Warm Napa Cabbage Slaw and Jasmine Rice

CRAB CAKES

Sweet Lump Crab Meat Lightly Seasoned, Rolled In Panko Crumbs and Grilled,
Served over Asian Vegetable Sauté with Our Famous Béarnaise

DESSERTS

Petite Hot Fudge or Caramel Ice Cream Sundae
Strawberries & Cream * ~ Sorbet Trio* ~ Gingerbread Bread Pudding

** Items with an Asterisk Are or May Be Gluten Free with Some Minor Changes*