

# EARLY BIRD DINNER MENU

3 COURSE PRIX FIXE

\$19.95

For Those Guests Seated By 6:00 In Our 1637 Dining Room  
And Through Out The Evening Thursdays Labor Day - Memorial Day

## SALADS

Classic Caesar \* ~ Green Salad \*

## 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 Summer Squash, Zucchini and Tomato  
Also Available Broiled, With Roast Asparagus \*

### CHICKEN PARMESEAN

Chicken Scaloppini Breaded With Herbs, Crumbs And Parmesan, Sautéed  
And Served Over Fresh Fettuccini With Red Sauce & Parmesan Cheese

### SAUASAGE RAGU \*

A Rich Blend Of House Made Italian Sausage Simmered With Plum Tomatoes,  
Garlic, Onions, Porcini Mushrooms And Chicken Broth, Served Over Shell Pasta

### SUCCATOSH, SPINACH & MUSHROOM SAUTE \*

Sweet Corn, Lima Beans, Garlic, Fresh Dill, Onion And Tomato Succotash  
Sautéed With Shiitake Mushrooms And Baby Spinach, Served Over Jasmine Rice,  
Drizzled With Balsamic Glaze

### 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\*

*\* Items With An Asterisk Are Or May Be Gluten Free With Some Minor Changes*