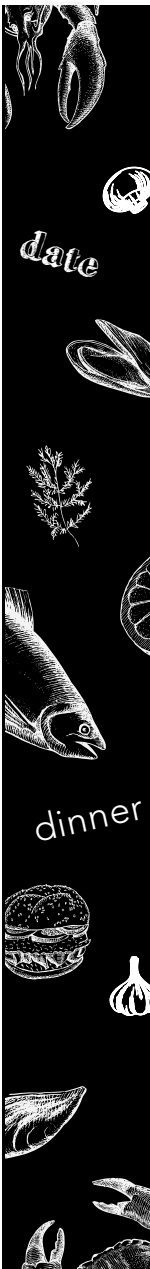




# Date Night 3-Course Dinner

New England Clam Chowder,  
St. Pete's Select Blue Cheese  
or Caesar Salad, Dinner Entrée,  
Shared Dessert and a  
bottle of White or Red Wine

**\$30** per person



### Bacon Wrapped Meatloaf

Roasted wild mushrooms, mashed Yukon potatoes, seasonal vegetables, brandy-mustard sauce

### Oven-Roasted Chicken Dijon

Asiago, mashed Yukon potatoes, wilted spinach and bacon leek relish

### Beer Battered Fish and Chips

Pacific cod fillets, locally selected artisan beer batter, malt vinegar, housemade artichoke caper tartar sauce

### Rock Salt Roasted Prime Rib\*

Mashed Yukon potatoes, herb jus, spicy horseradish, seasonal vegetables

### Chef's Daily Fish Selection

Ask your server about today's selection. Served with seasonal accompaniments.

### sweets

#### Key Lime Pie

Nellie and Joe's famous Key West lime juice, lemon sorbet

#### Burnt Cream

Fresh seasonal berries, whipped cream

*\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.*