



Date Night 3-Course Dinner

New England Clam Chowder,
Maytag Blue Cheese
or Caesar Salad, Dinner Entrée,
Shared Dessert and a
bottle of White or Red Wine

\$30 per person

American Wagyu Meatloaf

Mashed Yukon potatoes, roasted
rainbow carrots, smoked mushrooms,
cabernet demi-glace

Oven-Roasted Chicken Dijon

Asiago, mashed Yukon potatoes, wilted
spinach and bacon bread crumbs

Beer Battered Cod and Chips

Pacific cod fillets, Anchor Steam beer
batter, malt vinegar, housemade
artichoke caper tartar sauce

Rock Salt Roasted Prime Rib*

Mashed Yukon potatoes, au jus, spicy
horseradish, seasonal vegetables 8 oz
(Upgrade to 12 oz + 6 or 16 oz +12)

Chef's Daily Fish Selection

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

Asiago Walleye (+10)

Mashed Yukon potatoes, asparagus

Add-on to your entree:

New Orleans BBQ Prawns 9
North Atlantic Lobster & Beurre Blanc 12 gf

Sweets

Key Lime Pie

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

Burnt Cream

Fresh seasonal berries, whipped cream gf

Add a second dessert for +5

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

**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.