



Early Dining 3-Course Dinner

New England Clam Chowder, Broadway
Pea Salad or Iceberg Lettuce Wedge

Dinner Entrée

Housemade Dessert

29

American Wagyu Meatloaf

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

Fettuccine With Chicken & Asparagus

Bacon, tomatoes, parmesan,
garlic cream sauce, fresh herbs

Beer Battered Cod and Chips

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

American Wagyu Sirloin* (+3)

40-day aged, crispy green onion potato cakes,
roasted green & cannellini beans, slivered
almonds, 10 yr. aged balsamic, mustard aioli,
cabernet demi-glace

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

Burnt Cream

Fresh seasonal berries, whipped cream **gf**

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.