

Friday, February 12th—Sunday, February 14th
Call to make your reservations today 978-369-2373

Chef's Soups

N.E. Clam Chowder ... cup 5.99/bowl 7.99 Lobster Bisque... cup 6.99/bowl 8.99 Soup du Jour...cup 4.99/bowl 6.99

Appetizers

Pan Seared Sea Scallops

Candy Cane Beet Salad

Baby Tatsoi, Blood Orange,

Easter Radish, Kiwi Vinaigrette,

Candied Walnuts 8.

Togarshi, Tahini Pea Puree, Seaweed Salad 14.

Grilled Lamb Lollipops

Rosemary-Sage Marinade, Smoked Olive Oil, Roasted Pine Nuts and Goat Cheese 14.

Entrées

Pan Seared Sea Bass

Roasted Fennel-Saffron Broth, Sundried Tomato-Truffle Polenta, Pea Shoots 30.

Surf N Turf

Baked Stuffed Jumbo Tiger Shrimp, Grilled Petite Filet Mignon, Asparagus, Duchess Potatoes 32.

Lobster Pasta

Hand Rolled Fettuccine Pasta, Fresh Lobster, Corn, Peas, Heirloom Cherry Tomatoes in a Lobster Cream Sauce 27.

Prime Rib

Mashed Potatoes, Green Beans Queen Cut 25. King Cut 29.

Desserts

Triple Chocolate Layered Cake

Swiss Chocolate Cheesecake, White Chocolate Mousse, Dark Chocolate Cake, Chocolate Butter Cream Frosted, White Chocolate Drizzle 9.

Chocolate Dipped Strawberries (For Two)

Chocolate Shell filled with Tiramisu Gelato, Chocolate Dipped Strawberries and Chocolate Mousse 16.

