

TWO FILLETS

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Half Caesar Salad

Romaine Lettuce Lightly Tossed In Our House Caesar Dressing, Shaved Parmesan Cheese, Seasoned Croutons And Parmesan Tuile Crisps

Half House Salad

Fresh Mesclun Mixed Greens Topped With Sliced Cherry Tomato, Cucumber, And Carrots Tossed In Lemon Dijon Vinaigrette.

Cup Of New England Clam Chowder

Home-Style Recipe Full Of Chopped Clams, Diced Potatoes, Onions, Celery And Fresh Herbs And Spices, In An Exceptionally Creamy Chowder

Cup Of Seafood Gumbo

A Seasonal Assortment Of Seafood, Andouille Sausage, Rice, Okra, Cajun Trinity And Tomatoes Simmered With Special Herbs And Spices

SECOND COURSE

Hand Ground Wagyu Bolognese

Our Rich Tomato Sauce Recipe With Wagyu Beef, Roasted Celery, Onions, Carrots And Fresh Herbs, Tossed With An Egg Noodle Pappardelle Pasta. Topped With Shaved Parmesan Cheese And Diced Tomatoes

Parmesan Crusted Sole

Seared Crisp And Served With A Lemon Caper Burre' Blanc, Sided With Squash Medley And Butter Whipped Potatoes

8oz Wagyu Sirloin

Served With French Fries And Your Choice Of Sauce

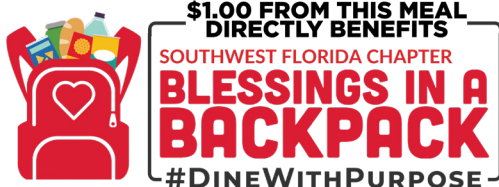
THIRD COURSE

Warm Bread Pudding

White Chocolate And Banana, Caramel And Vanilla Bean Ice Cream

World Famous Key Lime Pie

Served Slightly Frozen



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.