



Pub Night Specials

Friday, November 24, 2017

CHEF'S SOUP INNOVATION

Carrot and Butternut Squash

Chive Crème Fraîche

8.00

ENTRÉE

TODAY'S CATCH

Lemon Peppered Pan Fried Snapper Filet

Orange & Capers Butter Sauce

30.00

Marinated Flat Grilled Lamb Chop

Herb Mint Red Wine Sauce

36.00

Entrees served with Garlic Parsley Whipped Potatoes
and Vegetable Macedoine

Half- Lobster Thermidor or Broiled – 42.75

Whole- Lobster Thermidor or Broiled – 75.75

Stir Fried Chicken & Shrimp

Tossed with Vegetable, Soba Noodles and Sweet Teriyaki Sauce

25.50

Homemade Curried Chicken and Vegetable Pie

17.50

