

First Course Garden salad or New England Clam Chowda'

3-Course \$25

Bourbon Chicken and Shrimp Grilled and topped with sauteed onions and mushrooms, finished with a bourbon demi-glaze, served with mashers and veg du jour.

Chicken Sorrento Chicken breast layered with Eggplant, mozzarella and marinara, served with penne marinara.

3-Course \$35

Surf and Turf Eight oz. Prime Strip Steak topped with Shrimp Scampi, Served with mashed and veg du jour.

> Baked Crab stuffed Haddock Served with rice Pilaf and veg du jour.

Desserts

Bread Pudding or Creme Brulee

Begins at 4PM March 22-30, CLOSED Sunday and Monday