



LIMITED MENU
\$85 Per Person
Four Courses

APPETIZER SELECTIONS
(Choose Three for Your Menu)

New England Clam Chowder, Bacon, Fresh Croutons
Tuna Tartar with Classic Garnishes
Lobster Crab Cake, Green Onion Vinaigrette, Lemon-Habanero Tartar Sauce
Gorgonzola Ricotta Fonduta, Grilled Toast

SALAD SELECTIONS
(Both Will Appear on Menu)
AC Chopped Salad
Romaine Salad

ENTRÉE SELECTIONS
(Choose Three for Your Menu)

Grilled Chicken, Bacon Mustard Vinaigrette, Roasted Asparagus
Spice Rubbed Filet Mignon, Smashed Baked Potato
Rack of Pork, Bourbon Sauce, Roasted Asparagus
Pan Seared Halibut, White Clam Sauce, Parsley Pesto, Roasted Asparagus

DESSERT SELECTIONS
(Choose Two for Your Menu)

Jersey Dairy Cheesecake, Huckleberry Compote
Chocolate Canela Layer Cake, Caramelized Hazelnuts
Mascarpone Crème Brulee, Pine Nut Crust, Rosemary Shortbread Cookies

*** THIS MENU IS NOT OFFERED ON SATURDAY EVENINGS ***





LIMITED MENU
\$95 Per Person
Four Courses

APPETIZER SELECTIONS
(Choose Three for Your Menu)

Lobster Crab Cake, Green Onion Vinaigrette, Lemon-Habanero Tartar Sauce
New England Clam Chowder, Bacon, Fresh Croutons
Shrimp Cocktail, Smoked Chile Horseradish Sauce
Surf & Turf Skewers (Lobster & Filet Mignon)
Gorgonzola Ricotta Fonduta, Grilled Toast
Tuna Tartar with Classic Garnishes

SALAD SELECTIONS
(Both Will Appear on Menu)

AC Chopped Salad
Romaine Salad

ENTRÉE SELECTIONS
(Choose Four for Your Menu)

Philadelphia Style Strip Steak, Provolone Cheese Sauce, Smashed Baked Potato
Pan Seared Halibut, White Clam Sauce, Parsley Pesto, Roasted Asparagus
Grilled Chicken, Bacon Mustard Vinaigrette, Roasted Asparagus
Shrimp Scampi, Creamy Green Chile Rice
Spice Rubbed Filet Mignon, Smashed Baked Potato
Rack of Pork, Bourbon Sauce, Roasted Asparagus
Spice Rubbed Ribeye, Smashed Baked Potato

DESSERT SELECTIONS
(Choose Two for Your Menu)

Jersey Dairy Cheesecake, Huckleberry Compote
Chocolate Canela Layer Cake, Caramelized Hazelnuts
Mascarpone Crème Brulee, Pine Nut Crust, Rosemary Shortbread Cookies





LIMITED MENU
\$110 Per Person
Four Courses

APPETIZER SELECTIONS
(Choose Three for Your Menu)

Lobster Crab Cake, Green Onion Vinaigrette, Lemon-Habanero Tartar Sauce
New England Clam Chowder, Bacon, Fresh Croutons
Shrimp Cocktail, Smoked Chile Horseradish Sauce
Surf & Turf Skewers (Lobster & Filet Mignon)
Gorgonzola Ricotta Fonduta, Grilled Toast
Tuna Tartar with Classic Garnishes

SALAD SELECTIONS
(Both Will Appear on Menu)

AC Chopped Salad
Romaine Salad

ENTRÉE SELECTIONS
(Choose Four For Your Menu)

Philadelphia Style Strip Steak, Provolone Cheese Sauce, Smashed Baked Potato
Pan Seared Halibut, White Clam Sauce, Parsley Pesto, Roasted Asparagus
Southwest Ribeye, Red & Green Chiles, Smashed Baked Potato
Grilled Chicken, Bacon Mustard Vinaigrette, Roasted Asparagus
Shrimp Scampi, Creamy Green Chile Rice
Spice Rubbed Filet Mignon, Smashed Baked Potato
Rack of Pork, Bourbon Sauce, Roasted Asparagus
Spice Rubbed Ribeye, Smashed Baked Potato
Veal Chop, Roasted Asparagus

DESSERT SELECTIONS
(Choose Three For Your Menu)

Baked Alaska with Butter Pecan Ice Cream, Chocolate Cocoa Nib Sauce,
Jersey Dairy Cheesecake, Huckleberry Compote
Chocolate Canela Layer Cake, Caramelized Hazelnuts
Mascarpone Crème Brulee, Pine Nut Crust, Rosemary Shortbread Cookies

