



September

First Course

(Choose 1)

New England Clam Chowder

Fresh Clams, Potatoes in a Rich Creamy Broth

Meatballs

Served over a Bed of Ricotta Cheese topped with Marinara

Jersey Tomato Salad

Dressed Jersey Tomatoes, Onions, Celery and Marinated Mozzarella

Blackened Tuna

Sushi Grade Ahi Tuna Seared Rare, Pickled Ginger and Seaweed Salad

Caesar Salad

Romaine Chopped with Caesar Dressing Dressed with Croutons

Entrée

(Choose 1)

Ocean

Scallops, Shrimp, Clams, Salmon and Mussels
Served over a bed of Linguini in a White Herb Sauce

Panko Encrusted Chicken

Served with Sautéed Fresh Tomatoes, Spinach, Garlic, Olive Oil and
Basil over Mashed Potato

Filet Medallions

Served with Mashed and Roasted Asparagus

Blackened Salmon

Served over Seaweed Salad, Mashed Potato and Specialty Sauces

Pappardelle Bolognese

Slow cooked Beef, Pork with Celery, Onion, Garlic and Carrots,
Marinara and a touch of Cream

Dessert

Chefs Surprise

Cost \$65 Per Person, 20% Discount for 6:00 Seating

Soft Drinks, Coffee or Tea included

Reservations Required

CALL 609-848-9650 FOR RESERVATIONS