



# Prix Fixe Dinner Special \$29.95

## Appetizers : Choose One

### **Traditional Caesar Salad**

Romaine Hearts, Brioche Croutons  
Parmesan Crisp

### **Satur Farms Field Greens**

Cherry Tomatoes, Hot House Cucumbers  
Shaved Red Onion, Carrots  
Housemade Balsamic Vinaigrette

### **Duet of Baked Clams**

Top Neck Clams, Shrimp  
Diced Red Bell Pepper  
Celery, Herbs, Panko

### **Cup of Soup**

Chef's Daily Selection

### **BBQ Ranch Tortilla Salad**

Mixed Greens, Black Beans, Shaved Scallions, Roasted Corn, Tomatoes, Manchego Cheddar, Tomatoes, Bacon

## Entrees : Choose One

# Served With Sautéed Farm Stand Vegetables

### **Seared Faroe Island Salmon #**

Sweet Soy Glazed

### **Pork Porterhouse #**

Apple Cider Demi

### **Today's Fisherman's Catch #**

Tomato Orange Compote

### **Onion & Potato Crusted Chicken**

Gruyere Fondue

### **Cauliflower Steak**

EVOO, Garlic, Thyme  
Red Pepper Chili Flake, Pesto

### **Pasta Bolognese**

Herb Tomato Cream Sauce  
Dollop Ricotta, Mezze Rigatoni

### **Marinated Flat Iron Add \$6**

Asian Teriyaki Marinade, Cajun Onion Straw

## Desserts : Choose One

### **New York Style Cheesecake**

**Seasonal Flavor** Raspberry Sauce, Whipped  
Cream

### **Apple Pie Mashup**

Pastry Crust, Cinnamon

### **Bread Pudding of the Day**

Chef's Daily Selection

### **Byrne Dairy Ice Cream**

Vanilla or Chocolate

\*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses.  
Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

^This menu item can be cooked to your liking.