



OFFER FOR JULY

AVAILABLE TUESDAY, WEDNESDAY, THURSDAY

LUNCH & DINER

MENU 2 SERVICES

49\$

WITH A GLASS OF PROSECCO

59\$

APPETIZERS

MONACO SALAD; FENNEL, ORANGES, BABY ARUGULA, AND TOASTED ALMONDS
IN A CITRUS VINAIGRETTE

OR

3 COLORED FARMERS MARKET TOMATOES, RED ONION, AVOCADO, RED WINE
VINEGAR, EXTRA VIRGINE OLIVE OIL

MAIN

1½ LBS LOBSTER BAKE WITH WHITE WINE, GARLIC, TOASTED SEASONED
BREADCRUMBS, VEGETABLES

OR

LOBSTER FILLED RAVIOLI, SAN MARZANO COULI AND BASIL OIL, CANADIAN
LOBSTER TAIL

OR

JUNIOR CUT FILET MIGNON, YUKON GOLD MASHED POTATOES, SEASONAL
VEGETABLES, RED WINE REDUCTION

OR

JUNIOR CUT RIB EYE, YUKON GOLD MASHED POTATOES, SEASONAL
VEGETABLES, PERPERCORN SAUCE
