

# SUMMER PRIX-FIXE MENU

## BEGINNINGS

**Chef's Homemade Soup**

**Market Green Salad or Caesar Salad**

**Prince Edward Island Mussels "Legacy Style"**

**The Best Calamari**

## MAIN PLATES

**All Natural ½ Roasted Chicken**

Seared crispy fresh herb marinated

**Linguine Pomodoro**

Italian rustic tomato sauce

**Filet Tips "Au Poivre"**

Peppercorn crusted with brandy cream sauce and pomme frites

**"Not Your Mother's" Meatloaf**

Chef Steven's specialty with toasted pine nuts

**Penne Chicken a la Fresco**

Garlic, basil, roasted peppers

**Roasted Pork Tenderloin**

Pan seared and sliced with a fresh plum bourbon sauce

**½ Rack Mango BBQ Ribs**

Braised, smoky mango BBQ sauce, pomme frites

**Roasted Clam Linguine**

Your choice of white / red clam sauce

**Aqua Seafood "Trilogy"**

Two shrimp, two ounce crab cake & your choice of Salmon or Mahi Mahi

**Daily Fresh Fish Selections**

## SWEET FINISHES

**Chef Steven's Key Lime Pie**

**Tropical Fruit Sorbets**

**Ice Cream with Biscotti**

**Warmed chocolate Valrona cake**

**\$25.00 Per Person (tax & gratuity not included)**  
add any bottle of house wine for \$16.00 with purchase of two entrees