



RESTAURANT WEEK 2019

Presented by Chef Lawrence Thomas

APPETIZER

Hearty Fish Chowder served with our homemade dinner roll

OR

Wahoo Carpaccio with Ponzu topped with Baby Arugula and Couscous

OR

Mesclun Green Salad with Grilled Palm Hearts and Rose Poached Pear

ENTRÉE

Butternut Squash Spaghetti Pasta and Rice Noodles with Vegetarian Meatballs in a Tangy Tomato Sauce

OR

Chicken Breast Stuffed Chourico Hash served with Mac & Cheese

OR

Shark Hash with Banana Chutney and Fresh Vegetable Medley

DESSERT

Pumpkin Bread & Butter Pudding topped with Vanilla Glaze and a scoop of Homemade Ice Cream

OR

Sweat Bread Trifle topped with Black Seal infused Trifle

Price: \$42.00

For your convenience 17% gratuity will be added to your bill



