

# 3 Course Dinner Prix Fixe Menu

\$59.<sup>95</sup> per person

Includes choice of one soup or salad, one entree, and one dessert.

## SEASONAL SOUPS AND SALADS

### Shrimp and Scallop Corn Chowder

Crisp Bacon | Diced Scallions

### Roasted White Bean & Escarole Soup\*

Shaved Grana Padano Cheese

### Market Caesar

Romaine Lettuce | Truffle Oil Croutons | Shaved Parmesan |  
House-Made Dressing

### Hand-Gathered Baby Field Greens\*

Fresh Mozzarella | Grape Tomatoes | Red Onions | White  
Balsamic Dressing

### Market Superfood Salad\*

Shaved Brussel Sprouts, Kale, Cabbage & Carrots | Candied Pecans | Apples | Dried Cranberries  
Gorgonzola Cheese | Maple Cider Vinaigrette

## HOLIDAY ENTREES

### Roast Prime Rib of Black Angus Beef\* (add \$5)

Natural Au Jus | Yukon Gold Whipped Potatoes | Garlic Broccoli

### Market Surf & Turf (add \$10)

Duo of Filet Medallions | Potato Crisp & Parmesan Crust | Truffle Garlic Cream Sauce | Maine Lobster & Sweet Corn Risotto | Asparagus

### Market Surf & Surf (add \$10)

Panko Parmesan Baked Halibut Filet | Accompanied by Market Lobster Scampi with Grape Tomatoes & Spinach tossed with Angel Hair Pasta Garlic  
Asparagus | Shaved Parmesan Cheese

### Gnocchi & Short Ribs

Braised Short Ribs | Cherry Braising Jus | Carrot Threads | Leeks | Shaved Fennel | Garlic Kale | Shaved Parmesan

### Pan Seared Day Boat Scallops\*

Cranberry Carmelized Onion, Fennel & Sun-Dried Tomato Risotto | Lemon Chive Gremolata

### Miso Sake Glazed Halibut

Oven Roasted Marinated Halibut Filet | Hoisin | Citrus Ponzu | Braised Leeks | Ancient Grains | Long Chive

### Grilled Duo of Filet Medallions\*

Potato Crisp & Parmesan Crust | Truffle Garlic Cream Sauce | Asparagus | Whipped Potatoes

### Market Lobster & Shrimp Pasta

Tender Shrimp & Maine Lobster | Sherry Tomato Cream Sauce | Blistered Heirloom Tomatoes | Bucatini Pasta | Shaved Parmesan

### Pan-Seared Atlantic Ocean Salmon\*

Horseradish Mustard Glaze | Parmesan Roasted Fingerling Potatoes | Garlic Kale

### Mediterranean Grain Bowl

(Can Be Made Vegan Please Order Without Cheese) Farro & Red Quinoa | Kalamata Olives | Feta Cheese | Roasted Chick Peas |  
Roasted Red Peppers Artichokes | Baby Leaf Spinach | Grape Tomatoes | Creamy Balsamic Vinaigrette (Non-Dairy)  
Ask Your Server About Adding A Protein

### Chicken Picatta

Pan Fried Chicken Cutlet | Artichokes | Capers | Baby Leaf Spinach | Lemon Garlic White Wine Sauce | Linguine Pasta | Shaved Parmesan

~ Make any entree a Surf and Turf ~

Add Maine Lobster \$16 ~ Add Sea Scallops \$16 ~ Add Sauteed Shrimp \$13

## HAPPY ENDINGS

### Flourless Chocolate Cake\*

chocolate sauce | fresh whipped cream

### Traditional Tiramisu

fresh whipped cream | chocolate sauce

### Choice of Ice Cream

vanilla, maple pecan or graham central

### Seasonal Sorbet\*

brut champagne | assorted fresh berries

### Fresh Baked Apple Tart

fresh whipped cream | carmel sauce

\* Items are Gluten-Free. \*

For your convenience, an 18% gratuity will be added to all checks.