



3 for \$35
STARTER

Lobster Dip

Served with grilled pita bread

Roasted Red Pepper Hummus

Served with vegetables

Cheese-steak Spring Rolls

Served with sriracha ketchup

MAIN

Blackened Salmon

Pan blackened salmon filet garnished with dill mascarpone served over jasmine rice with vegetable of the day

New Orleans Filet

Grilled 6 oz beef tenderloin accompanied by a 4oz crab cake, drizzled with cajun cream sauce, served with potato and vegetable of the day

Vegetable Lasagna

House made fresh pasta sheets layered with seasonal vegetable, ricotta- mozzarella-provolone cheese and tomato sauce, served with a house salad

DESSERT

White Chocolate Mint Creme Brulee

Garnished with whipped cream

Dragon Fruit Mouse

Garnished with whipped cream and berries