



Dinner Selections

Please Select Three Entrée Choices with a Pre-Count or One Duet Entrée for All Guests

FILET MIGNON 36.99

BAKED STUFFED HADDOCK, SEAFOOD STUFFING & HOLLANDAISE 24.99

GRILLED SWORDFISH, LEMON BEURRE BLANC 26.99

BAKED STUFFED SHRIMP, SEAFOOD STUFFING & HOLLANDAISE 24.99

TWIN MAINE LOBSTER TAILS 41.99

CHICKEN MARSALA 23.99

NEW YORK SIRLOIN, PARSLEY BUTTER 33.99

MAINE LOBSTER CASSEROLE, LOBSTER MEAT & SEAFOOD STUFFING 31.99

TWO WAY BROILED COMBO, HADDOCK AND SCALLOPS 25.99

GRILLED DELMONICO STEAK, HORSERADISH CREAM AUJUS 25.99

SURFIN' CORDON BLEU 23.99

VEGETARIAN AND GLUTEN FREE DISHES ARE AVAILABLE UPON REQUEST

All entrees are served with a baked potato and a garnish

All entrees include a House Salad with Balsamic vinaigrette. You may replace it with a Caesar Salad for an additional \$1.00/plate

Duet Entrees

ALL ITEMS PAIRED WITH BISTRO STEAK / FILET MIGNON add 15.00

MAINE LOBSTER TAIL 39.00

BAKED STUFFED SHRIMP 35.00

BROILED SCALLOPS 37.00

CHICKEN MARSALA 33.00

Dinner Selection Enhancements

serves 25

Bruschetta 40.00

Skewered Caprese 45.00

Shrimp Cocktail 70.00

Crab cakes 80.00

Scallops Wrapped in Bacon 80.00

Clam Chowder 5.00/person

Domestic & Imported Cheese Platter 4.50/person

Assorted Vegetable Crudité 3.50/person

Desserts

Homemade Cheese Cake 5.00

Apple Crisp 5.00

Bumbleberry Crisp 5.00

Ice Cream Dish 5.00

All prices are subject to Maine sales tax and an 18% service charge.
Prices and menu selections are subject to change without notice.