# Amuse Bouche (CHOOSE ONE)

# (v) Blue Corn Tostada

Guacamole, Tomatillo, Jalapeño, Garlic, Onion, Cilantro, Blue Corn Tortilla Strips, Tajin®, Toasted Maize

# **New England Clam Chowder**

Sea Clams, Applewood Bacon, Red Potatoes, Garlic, Onion, Celery, Italian Parsley



\*Consuming raw or undercooked meats such as Grilled Mahi Mahi, Lobster Shrimp Macaroni, and Prime Filet Mignon may increase your risk of foodborne illness

### Do you have a food allergy?

Our team wants to keep you safe. Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanuts, tree nuts, sesame products and other potential allergens in the food production areas of our facility.

Questions? Please speak with a manager.

# **Three Course Lunch**

\$24.00 per Person

# Entrées (CHOOSE ONE)

# (v)<sup>2</sup> Curried Lentil Pot Pie

Vegan Almond Pie Crust, Brown Lentils, Garam Masala, Curry Powder, Butternut Squash, Carrots, Celery, Spinach, Tomato, Garlic, Onion, Chilies

### Grilled Mahi Mahi\*

Jamaican Jerk Marinade, Cilantro Rice, Spicy Black Beans, Mango-Pineapple Salsa, Cilantro

#### **Seafood Macaroni and Cheese\***

Lobster, Shrimp, Elbow Pasta, Onion Cream Sauce, Fontina Cheese, Tarragon, Panko Asiago-Cheddar Topping, Italian Parsley, Chervil

### **Panko-Crusted Pork Katsu Tenderloin**

Tonakatsu Fish Sauce, Chilled Spicy-Thai Egg Noodle Salad, Shiitaki Mushroom, Zucchini, Carrot, Spicy Sesame Black Soy Dressing, Green Onion, Cilantro

### Prime Filet Mignon\* \$60.00

Jerk Marinated 6.5oz USDA Prime Center Cut Filet Mignon, Cilantro Rice, Tonakatsu Fish Sauce, Mango-Pineapple Salsa, Green Onion, Cilantro Chef's Recommendation is Medium Rare

# Finish

(CHOOSE ONE)

# **v** Savory

Sourdough Banana-Ginger Pancakes, Banana Macadamia Nut Butter, Chili Infused Syrup

# **v** Sweet

Chocolate Candy Cane Pot De Crème, Vanilla Whipped Cream, Mint

# **Additional Offerings**

### **W** Buttermilk Biscuits

Italian Parsley, Chive, Pink Sea Salt \$4.50 (3 pcs.)

# **v** Roasted Acorn Squash

Fall Spices, Brown Sugar, Orange Pomegranate \$5.50

# **Dry Cherry Passion Fruit Spritzer**

Non-Alcoholic \$5.50

### **French Press Coffee**

Featuring Caffe Vita – Luna Blend \$4.00 (17 oz.) or \$5.00 (34 oz.)

### **DRY Sodas**

Cucumber, Vanilla, Rainier Cherry \$3.50

#### Tea

Iced or Hot \$4.25