

TABLE D'HÔTE

1st Course

- Caesar salad
- House salad
- Wedge salad
- Soup

2nd Course

Filet mignon (8 oz)

Pepper sauce flambéed with Cognac.
Served with fresh grilled vegetables
& choice of potatoes

Fish of the Day

Catch of the day, served with fresh
grilled vegetables & wild rice

Rack of lamb double cut

Spring lamb Pan seared and finished in the oven.
Served with porto sauce, fresh grilled
vegetables & choice of potatoes

Scampi style U6 Shrimp Platter

served with white wine garlic butter,
fresh grilled vegetables & wild rice

Voltigeur Grain-Fed Chicken & Shrimps

Grilled chicken breast with two U6 shrimps
style scampi, served with fresh grilled vegetables
& roasted garlic mashed potatoes

3rd Course

Dessert Chef's creation
Cappuccino, Espresso, Coffee, Tea

\$85

TABLE D'HÔTE

1st Course

- Calamari	- Octopus
- Crabe cake	- Roasted beet salad with goat cheese

2nd Course

Bone-in Ribeye steak, STERLINGS cut (16 oz)

Served with fresh grilled
vegetables & choice of potatoes

Filet mignon (8 oz)

Pepper sauce flambéed with Cognac. Served with
fresh grilled vegetables & choice of potatoes

Scampi style U6 Shrimp Platter

served with white wine garlic butter,
fresh grilled vegetables & wild rice

Voltigeur Grain-Fed Chicken & Shrimps

Grilled chicken breast with two U6 shrimps
style scampi, served with fresh grilled
vegetables & roasted garlic mashed potatoes

Chilean sea bass

Seasoned with extra virgin olive oil and lemon.
Served with fresh grilled vegetables & wild rice

3rd Course

Dessert Chef's creation
Cappuccino, Espresso, Coffee, Tea

\$110

TABLE D'HÔTE

1st Course

- Calamari	- Octopus
- Crabe cake	- Home Style Clam Chowder New England Style

2nd Course

Caesar salad
with our house Caesar dressing
House salad
with our lime and ginger house dressing

3rd Course

Bone-in Ribeye steak, STERLING cut (20 oz)
Served with fresh grilled
vegetables & choice of potatoes

Fisherman's Platter

Maritime Lobster Tail (6oz), three shrimps U6 scampi style,
served with white wine garlic butter, fresh grilled vegetables & wild rice

Maritime lobster tail platter

Two Maritime lobster tail 6oz, served with white wine garlic
butter, fresh grilled vegetables & wild rice

Filet mignon and Maritime lobster tail

Grilled 8 oz filet mignon and 6oz lobster tail, served with
white wine garlic butter, pepper sauce flambéed with cognac,
fresh grilled vegetables & choice of wild rice or potatoes

Chilean sea bass

Seasoned with extra virgin olive oil and lemon.
Served with fresh grilled vegetables & wild rice

4th Course

Dessert Chef's creation
Cappuccino, Espresso, Coffee, Tea

125\$