



3 COURSE PRIX FIXE MENU

\$29.00 if seated between 5:00 and 5:15 *Beverages, tax and gratuity not included*

Note: we are offering outdoor seating and limited indoor seating due to NJ COVID 19 restrictions

Appetizers

Garden Salad

mixed greens with cherry tomatoes, carrots, cucumbers, croutons (*optional*), choice of dressing

Caesar Salad

shaved Parmesan, creamy Caesar dressing, croutons (*optional*), whole anchovies (*optional*)

New England Clam Chowder

Soup of the Day

Smoked Salmon Terrine

horseradish cream, fried capers, sliced red onion, toasted croustades

Entrées

Grilled Salmon with Ginger-White Miso Marinade

Asian vegetables (sautéed snow peas, Napa cabbage, onions, red peppers and carrots with sesame oil and tamari), purple sticky rice

Chicken Francaise

fresh vegetable, Merion potato cup, lemon caper beurre blanc

Fettuccine Bolognese

with shaved Grana Padano

Boneless Beef Short Ribs

braised carrots and onions, mashed potatoes, rich red wine sauce

Roasted Delicata Squash stuffed with Tabbouleh and Veggies

with babaganoush, blistered cherry tomatoes, roasted corn-tomato salsa, tomatillo drizzle

Carnivores and pescatarians: if you wish, add a 4 oz. portion of grilled salmon or chicken breast

Desserts

Key Lime Pie

Chocolate Pots de Crème with Whipped Cream,
Bananas Foster Bread Pudding with Caramel Sauce
Vanilla Ice Cream