



3 COURSE SAMPLE PRIX FIXE MENU

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

Note: at present we are offering outdoor seating only due to New Jersey COVID 19 restrictions
(*sample menu, subject to change*)

Appetizers

Strawberry, Orange and Goat Cheese Salad
mixed greens, toasted almonds, mimosa dressing

Garden Salad
mixed greens with cherry tomatoes, cucumbers, red onion, 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

Cod Brandade Croquettes
crispy fritters of salt cod, potato and garlic, roasted piquillo pepper coulis, sherried saffron aioli

Entrées

Grilled Salmon with Ginger Glaze
Asian vegetables (sautéed snow peas, Napa cabbage, onions, red peppers and carrots
with sesame oil and tamari), wehani-basmati rice pilaf

Chicken Francaise
fresh vegetable, Merion potato cup, lemon caper beurre blanc

Boneless Beef Short Ribs
braised carrots and onions, mashed potatoes, rich red wine sauce

Roasted Cauliflower Steak with Melted Manchego (*optional*)
grilled Portobello mushrooms, seasonal vegetables, corn-tomato salsa, herb pistou
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