

East End Restaurant Week

April 8 thru April 15

APPETIZERS

- New Island Fish "Chowdah"**
or
P.E.I. Mussels Thai Red Curry/Coconut/Lime
or
Classic Caesar Salad Romaine Hearts/Reggiano/Lemon/Garlic Crouton
or
Manhattan Clam Chowder
or
GF Beef Salad Balsamic Glaze Candied Walnuts/Raspberries/Goat Cheese
or
Grilled Calamari Gremolata/Tomato
or
GF Mediterranean Salad Red Wine Vinaigrette Mixed Greens/Feta/Tomato/Olives
or
Pan Seared Lump Crab Cake Smoked Tomato Remoulade (\$4 Supplemental)

ENTRÉES

- Shrimp Penne** Tasso Ham/Peppers/Onions/Light Cream
or
"Fish and Chips" Beer Battered/Lemon
or
***A Lure Burger Smoked Mozzarella** Bacon Onion Marmalade/House Cut Fries
or
Pan Roasted Chicken Breast Mushroom Demi-Glacé/
Green Beans/Herb Roasted Potatoes
or
Horseradish Crusted Cod Lemon Beurre Blanc/Petite Green Lentils/Wilted Baby Spinach
or
Macadamia-Coconut Crusted Flounder Key Lime Beurre Blanc/Sweet Potato Puree/Tiny French Beans
or
GF Grilled Scottish Salmon Roasted Veggie "Caponata"/
Olive Tapenade (\$5 Supplemental)
or
GF Grilled Flat Iron Steak Rosemary Demi-Glacé/Roasted Tomato/Green Beans/Herb Potatoes
(\$8 Supplemental)

DESSERTS

- Chocolate Brownie** Fresh Strawberries/Whipped Cream
or
Warm Cranberry Walnut Blondie Caramel/Whipped Cream
or
Assorted Ice Cream/Sorbet

\$28.95

Restaurant Week Wine Specials

Whites

2014 Two Ponds **Chardonnay** (Washington State)
2014 Willow Crest **Pinot Gris** (Washington State)

Reds

2012 Tacora "Reserva" **Pinot Noir** (Chile)
2014 Badia Al Colle **Chianti** (Tuscany)

\$28.95