

## **HAPPY EASTER**

## FIRST COURSE

CLASSIC CAESAR SALAD Romaine Hearts/Reggiano/Lemon/Garlic Crouton

GF BEET SALAD Blood Orange Vinaigrette/Orange Segments/Goat Cheese

GF MIXED GREENS Champagne Vinaigrette/Heirloom Cherry Tomatoes/Cucumbers/Pickled Red Onion

**GF CAST IRON GRILLED CALAMARI** Tomato/Gremolata

A BOWL OF P.E.I. MUSSELS Thai Red Curry/Coconut/Lime

**CLASSIC MANHATTAN CLAM CHOWDER** 

GF SHRIMP & PORK MEATBALLS Sweet Chili Glaze

PAN SEARED LUMP CRAB CAKE Roasted Corn Salad/Smoked Tomato Remoulade (+2 Supplemental)

**CLASSIC SHRIMP COCKTAIL** Raw Bar Flavors

## **SECOND COURSE**

**PENNE** Shrimp/Garlic and Oil/Cherry Tomatoes/Baby Arugula

MACADAMIA COCONUT-CRUSTED FLOUNDER Key Lime Beurre Blanc/ Sweet Potato Purée/Green Beans (+5 Supplemental)

GF POTATO HORSERADISH CRUSTED COD Lemon Beurre Blanc/Petite Green Lentils/Wilted Spinach

GF PAN ROASTED SALMON Ratatouille/Black Olive Tapenade

**GRILLED SWORDFISH** Coconut Forbidden Rice/Mango Relish (+7 Supplemental)

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon

\*ALURE BURGER Smoked Mozzarella/Bacon Onion Marmalade/House Cut Fries

\*GRILLED FLAT IRON STEAK Chimichurri/House-Cut Fries/Roasted Vegetables

\*CHILI DUSTED YELLOWFIN TUNA Corn Sauté/Heirloom Cherry Tomatoes/Basil Butter (+8 Supplemental)

## **DESSERTS**

CRANBERRY WALNUT BLONDIE Caramel/Whipped Cream

KEY LIME PIE Blackberry/Whipped Cream

FLOURLESS CHOCOLATE CAKE Raspberry Coulis

MIXED BERRY SHORTCAKE Whipped Cream

\$44.95