

LUNCH PRIX FIXE MENU 27.95

THREE COURSE LUNCH MENU

Choice of starter, main course and dessert

STARTER

Choice of:

Our Soup of the Day...4

The chefs recent creation using only the freshest seasonal ingredients

House Salad...7

Baby greens, tomato, cucumber and shaved carrots with a choice of balsamic vinaigrette, creamy gorgonzola and roasted tomato Pale Ale

Poached Pear & Endive Salad...8

Baby greens, endive, pears, mango cubes and strawberries~raspberry vinaigrette

Traditional Caesar Salad...8

A crunchy romaine, roasted garlic herb croutons and red onion rings tossed with our home made dressing

Flash Fried Calamari...10

Our house specialty for over ten years

MAIN COURSES:

Choice of:

🌿 Creole Style Jambalaya...18

A classic New Orleans style stew, chicken, andouille, garlic herb sausages, tasso ham, Cajun spices and vegetables topped with rice pilaf

Wild Mushroom & Parmesan Cheese Ravioli ...15

Sautéed wild mushrooms in a fresh herb and lager laced cream sauce with a hint of chive oil

Kettle Cooked "Short Ribs of Beef...18

Enticed by a Guinness Stout B.B.Q sauce plated with roasted corn whipped potatoes and sautéed vegetables

Tuscany Style Tomato & Basil Fettuccini...16

Fresh pasta tossed with chicken, prosciutto, garlic and sun dried & vine ripened red tomatoes in a light Pinot Grigio and basil sauce

St. Peters Fish Fillet...17

Vine ripened red tomatoes, capers and scallions saute finished with a citrus beer-blanc & creamy spinach scented risotto

Jumbo Shrimp & Andouille Sausage...18

Broccoli rabe and roasted garlic fresh herbs in a spicy light cream shrimp sauce served over fresh home made linguini pasta

Dessert

Choice of gelato / Dark Chocolate Mousse