

BLUE PLATE SPECIAL

Served Daily from 4:00pm-5:30pm
\$39 per person

FIRST COURSE

Soup Du Jour

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Multigrain Croutons

Mixed Greens Salad

Cucumbers, Tomatoes, Candied Walnuts, Red Onions, Honey Mint Balsamic Dressing

Cheesesteak Dumplings

Sriracha Ketchup & Wasabi Aioli

Tuna Tartare

Sriracha Aioli, Avocado Relish, Wontons

Crispy Calamari

Sriracha Honey Glaze, Calabrian Chilies, Toasted Garlic & Basil Aioli

SECOND COURSE

Blackened Salmon

Quinoa, Roasted Corn, Tomatoes, Avocado, Arugula

Filet Duo

Two 3oz. Filets, One topped with Crab Meat & Béarnaise, One topped with Blue Cheese and Bacon

Diver Scallops

Cauliflower Puree, Summer Succotash, Bacon Crumble

French Cut Chicken

Peruvian Potato Salad, Mexican Street Corn, Warm Bacon Vinaigrette

Pork Cavatelli

Broccolini, Roasted Tomatoes, Pecorino Romano

Crab Imperial

Lump Crab, Lemon, Panko

THIRD COURSE

Choice of:

Cheesecake

Strawberry Shortcake

Ice Cream

Homemade Sorbet

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*Eating raw or undercooked fish, shellfish, eggs or meat may increase the risk of food borne illness.