

Sailor's Galley

3 course meal, \$50 per person with choice of appetizer, entrée and dessert

—■■ APPETIZER ■■—

Pan Seared Scallops 14

chefs daily inspiration

Roasted Beet and Goat Cheese Salad 14

Roasted fresh beets with goat cheese, spicy glazed pecans and arugula

Seafood Chowder 9

*A selection of fresh seafood in a cream and root vegetable base
– served with fresh bread –*

—■■ ENTRÉE ■■—

Seafood Risotto 29

Scallops, mussels, shrimp and lobster on a bed of creamy parmesan risotto with fresh herbs and garlic butter

Filet Mignon 36

Pan-seared beef tenderloin served with garlic mashed potatoes, sautéed heirloom carrots a creamy mushroom and port sauce

Halibut 36

Fresh Atlantic Halibut, pan-seared and served on top of a white bean cassoulet with sautéed heirloom carrots

—■■ DESSERT ■■—

Tiramisu 7

Chocolate sponge cake base, amaretto custard and espresso soaked lady fingers

Lemon Cheesecake 8

New York style cheesecake on graham crust, topped with lemon curd and lemon whipped cream