

EAST

Saturday Prix-Fixe

July Menu

\$35

First Course

~Choice of one~

Lobster Bisque

Classic preparation topped with Old Bay Whipped Cream

Tomato Cognac Bisque

Served with Basil Whipped Cream

Second Course

~Choice of one~

Iceberg Wedge

Crisp wedge of iceberg lettuce with smoked bacon, sliced tomato, blue cheese crumbles and ranch dressing

Blockade Runner House Salad

Fresh mixed greens topped with vine ripe tomatoes, English cucumber, red onion, and carrot threads with choice of house made dressing

~ Lime Sorbet Intermezzo~

Third Course

~Choice of one~

Jumbo Lump Crabcake

House Specialty jumbo lump Crabcake served atop lemon herb Risotto, summer vegetable sauté and brandy lobster sauce

Lime Cilantro Chicken

Pan roasted Ashley Farms chicken with a Honey Lime glaze, Pineapple Risotto and garden vegetable sauté

Pesto Grilled Salmon

Basil Pesto marinated and grilled salmon served with sautéed spinach, parmesan Risotto and finished with a two-tone Tomato Concasse

Petite Filet Mignon

4oz pan seared Filet Mignon served with Baby Mashed Potatoes, summer vegetable sauté and finished with a merlot demi-glaze

~Dessert~

Frozen Chocolate Mousse Napoleon - Key Lime Pie

Strawberry Shortcake