

EAST

Thrifty Thursday

July Menu

\$19

First Course

~Choice of one~

Lobster Bisque

Classic preparation topped with Old Bay Whipped Cream

Smooth and Creamy Asparagus Bisque

Served with asparagus tips and roasted red pepper coulis

Second Course

~Choice of one~

Boston Bibb Salad

Tender butter lettuce with cucumber, grape tomatoes, and carrot threads with raspberry vinaigrette

Iceberg Wedge

Crisp wedge of iceberg lettuce with vine ripe tomatoes, bacon, blue cheese crumbles and ranch dressing

Third Course

~Choice of one~

Chicken Saltimboca

Pan roasted boneless breast topped with basil pesto, Proscuitto, and Swiss, baked and served with baby whipped potatoes, sautéed summer vegetables, and Marsala Demi-glaze

Sour Apple Pork

Marinated and grilled bone-in pork chop with sour apple Carmel glaze, baby whipped potatoes and summer vegetables sauté

Caribbean Jerked Mahi

Jamaican Jerked and char-grilled Mahi-Mahi served with herb risotto, sautéed summer vegetables and topped with a pineapple salsa

Calabash Fried Scallops

Lightly breaded and fried sea scallops with petite baked potatoes, coleslaw, and Remoulade sauce

~Chef's Dessert~

Key Lime Pie