



Four Course Menu 85

First Course

Helen's Famous Crab Bisque

Jumbo Lump Crab Meat | Whipped Potato | Potato Gaufrette

Chef's Soup du Jour

Ask Your Server!

Second Course

Caesar Salad

Romaine | Parmesan Cheese | Buttered Croutons | Housemade Caesar Dressing
Parmesan Crisp | White Anchovy

Fall Fin & Feather GF

Arugula & Baby Kale | Radish | Toasted Walnuts | Feta Cheese | Sweet Cider Vinaigrette

Entrees

Stuffed Quail

Pheasant Hazelnut Sausage Stuffing | Roasted Butternut Squash Puree
Spinach | Sage Cream Sauce

Pasta di Mare

Mussels | Shrimp | Bay Scallops | Clams | Pappardelle Pasta | Arrabbiata Sauce

Kobe Flat Iron GF

Filet Mignon available for an additional \$25

Swiss Chard | Roasted Garlic Mashed Potatoes | Port Wine Butter

Chicken Kiev

Lobster Butter | Roasted Broccoli & Cauliflower | Farro | Tarragon Cream Sauce

Crusted Monkfish

Roasted Squash Medley | Puff Pastry | Basil Oil

Mushroom Bourguignon VG

Mushroom Medley | Red Bell Pepper | Carrot | Mushroom Farro

Red Wine Reduction

Finale

Maple Crème Brulee

Vanilla & Maple Custard | Caramelized Sugar

Chocolate Blitz

Chocolate Mousse | Chocolate Shell | Cookie Crumble | Fresh Fruit

**Consuming Raw or under cooked meats, eggs or shellfish can increase risk of foodborne illness*