September Specials

September 2nd - 4th
Salad - 14
Grilled Lobster Tail, New Jersey Heirloom Tomato, Baby Arugula, Petite Fine Herb, Lemon Oil
Entrée - 16
Lobster Roll, Truffled Potato Chips, Coleslaw
Or
Lobster Risotto, White Truffle Oil
Dessert - 7
Strawberry Shortcake, Chantilly Cream, Basil Crystal

September 7th - 11th
Entrée - 18
Fish Tacos
Ceci Battered Fried Flounder, Honey Cilantro Slaw, Avocado, Lime Greek Yogurt
Local Apple, Fennel, Dried Cranberry Salad, Apple Cider Vinaigrette
Dessert - 7
Berry Cobbler, Strawberry Coulis

September 14th - 18th
Salad - 14
Heirloom Tomato Carpaccio, Burrata, Aged Balsamic, Tuscan Extra Virgin Olive Oil
Entrée - 22
Pan Seared Diver Scallops*, Stone Fruit and Berry Corn Relish
*Scallops cooked Medium Rare unless otherwise requested
Dessert - 7
Lemon Meringue, Meyer Lemon Sorbet

September 21th - 25th
Entrée - 18
10 Hour Braised Short Ribs
Broccoli Rabe, Fire Roasted Red Pepper, Espagnole
Dessert - 7
Peach Tartlet, Choice of Vanilla or Pistachio Gelato