



Pre Fixe Dinner Menu

salad

PIER HOUSE SALAD

Baby mesclun greens, granny smith apples, walnuts, dried cranberries, tomato, feta cheese & tossed with balsamic vinaigrette

entrées

PENNE VODKA

A sauté of prosciutto, mushrooms, onion, garlic, plum tomatoes, cream, basil, parmesan cheese & tossed with penne

CLASSIC FILET MIGNON

Served with parmesan mashed potatoes & grilled asparagus topped with a mushroom-onion demi glace

CRAB CAKES

Pan seared colossal crab cakes drizzled with horseradish tartar sauce served with our broccoli slaw & grilled asparagus

CHICKEN CORDON BLEU

Lightly breaded chicken breast baked with ham & swiss cheese, topped with a dijon mustard sauce served with green beans & parmesan mashed potatoes

MANGO SALMON

Fresh salmon fillet, broiled & topped with a mango salsa, served with spanish rice

LOBSTER RAPPRA

A sauté of fresh Maine lobster meat, spinach, onions, garlic & roasted tomatoes Finished with extra virgin olive oil, mozzarella & tossed with linguini

dessert

SPECIALTY CAKE or
ASSORTED DESSERT BARS

Coffee, Decaf & Tea

Soft Drinks Included

\$50 PER PERSON,

Plus 7% Sales Tax & 20% Service Charge

*Add on our
Family Style Appetizers:*

BAKED BRIE, QUESADILLA,
SPINACH & ARTICHOKE DIP, &
FRIED CALAMARI

\$5 PER PERSON