

THREE FOR \$30

FIRST COURSE

ICEBERG WEDGE

Blue cheese and bacon

MUSSELS "A LA MARINIÈRE"

Prince Edward Island mussels in the French tradition Garlic, butter, shallots and white wine

CAPRESE SALAD

Fresh mozzarella, tomatoes, basil, olive oil and sea salt

ENTREES

MAPLE LEAF FARMS DUCK MARSALA

From Milford, Indiana since 1958 - Marsala wine, mushroom spinach risotto

STEAK DIANE

A 1950's favorite - 5 oz. filet with a brandy, mushroom and whole grain mustard sauce, mashed potatoes

SAN FRANCISCO CIOPINNO

A Bay City classic first prepared by Italian fishermen in the 1800's - Mussels, shrimp, scallops and fresh fish in saffron tomato broth

DESSERT

KEY LIME PIE

NEW YORK STYLE CHEESECAKE

ADDITIONS

ASPARAGUS WITH HOLLANDAISE 8

CHESAPEAKE BAY STYLE JUMBO LUMP
CRAB CAKE 14

SAUTÉED MUSHROOMS 7

SEARED CANADIAN DIVER SCALLOP 15

CANADIAN LOBSTER TAIL 17

No substitutions, no sharing please