

Drive By Dinners

\$29 PER PERSON

FIRST COURSE

LOCAL GREENS

sunflower, tomato, cucumber, onion, honey lemon chardonnay dressing

CLASSIC CAESAR

baby romaine, parmesan, garlic croutons, caesar dressing

ENTREE

PASTA ADELINÉ

pulled smoked chicken, penne pasta, mushrooms, spinach, rosé sauce

GRILLED MEATLOAF

mashed potatoes, wild mushrooms, onion straws, sherry beef gravy

DUROC PORK CHOP

roasted redskins, brussels sprouts, creole mustard cream

DESSERT

NY CHEESECAKE

fresh berries, raspberry coulis

CHOCOLATE CHERRY BREAD PUDDING

caramel and chocolate sauce

Drive By Dinners

\$39 PER PERSON

FIRST COURSE

LOCAL GREENS

sunflower, tomato, cucumber, onion, honey lemon chardonnay dressing

CLASSIC CAESAR

baby romaine, parmesan, garlic croutons, caesar dressing

ENTREE

GULF OF MAINE SALMON

almond basmati, green beans, lemon buere blanc

LOBSTER FETTUCINE

chopped maine lobster, asparagus, tomato, parmesan cream

CHICKEN ANNA

broccoli & cheddar risotto, chardonnay lemon herb pan sauce

THICK-CUT SIRLOIN

mashed redskins, asparagus, bourbon green peppercorn sauce

DESSERT

NY CHEESECAKE

fresh berries, raspberry coulis

CHOCOLATE CHERRY BREAD PUDDING

caramel and chocolate sauce

Drive By Dinners

\$49 PER PERSON

FIRST COURSE

LOCAL GREENS

sunflower, tomato, cucumber, onion, honey lemon chardonnay dressing

LOBSTER BISQUE

chopped maine lobster

ENTREE

FLORIDA GROUPEL

almond basmati, green beans, lemon buere blanc

SEARED SCALLOPS

herb roasted potatoes, brussels sprouts, bacon vinaigrette

CHICKEN ANNA

broccoli & cheddar risotto, chardonnay lemon herb pan sauce

FILET MIGNON

mashed redskins, asparagus, bourbon green peppercorn sauce

DESSERT

NY CHEESECAKE

fresh berries, raspberry coulis

CHOCOLATE CHERRY BREAD PUDDING

caramel and chocolate sauce