

SUNDAY, JUNE 16

FATHER'S DAY PRIX MENU

3 - COURSES \$65 PER ADULT

FOR THE TABLE

house made parker house rolls

COURSE 1 SELECT ONE

CALAMARI FRA DIAVOLO

tomatoes, basil, crushed red pepper, garlic

LOLLIPOP DRUMSTICK

marinated + grilled in a mediterranean blend

GREEK SALAD

tossed in a homemade greek vinaigrette

SHRIMP SCAMPI

over a toasted baguette

PEI MUSSELS

shallots, garlic, fennel, white wine, herbs

ARTICHOKE BEIGNETS

breaded, stuffed with cream cheese

CAESAR SALAD

grilled romaine, cheese brittle, croutons, caesar vinaigrette

COURSE 2 SELECT ONE

EACH ENTREE SERVED W/ GARLIC MASH
AND CHOICE OF ASPARAGUS OR MIXED VEG

SHRIMP SANTORINI

squash medley, mushroom, asparagus, red pepper butter sauce

LEMON GARLIC FLOUNDER

pan-seared flounder in a lemon garlic butter sauce

BRAISED SHORT RIB

6 hour braised, demi

10 OZ NY STRIP

peppercorn cream sauce

MEDITERRANEAN BRANZINO

pan-seared filet, mediterranean blend, sauce vierge

CAULIFLOWER STEAK V

asparagus, mushroom, red pepper coulis, herb oil

BERKSHIRE PICATTA PORK CHOP

lemon, butter, capers

LAMB T-BONE

guava mushroom sauce

**FOR +\$25 ADD A 6OZ SOUTH
AFRICAN LOBSTER TAIL**

COURSE 3 SELECT ONE

GELATO

NY STYLE CHEESECAKE

CHOCOLATE CAKE (GLUTEN FREE)

THE Guest House
BAR & BISTRO