

## **3 Course Dinner**

**\$30** (not inclusive of tax & gratuity)

### ***First Course***

(Choose one)

#### ***Main Street Salad***

Cucumber ribbons, cherry tomato confit, zucchini croutons and green goddess dressing

#### ***Cape May Clam Chowder***

Served with clam fritters

#### ***Chicken and Andouille Gumbo***

Garnished with steamed rice and green onions

#### ***Organic Beet Salad***

Farmer's greens, cranberry chevre, citrus vinaigrette

#### ***Pulled Pork Strudel***

Garlic spinach, basil roasted pepper salad, aged provolone fondue

#### ***Oysters Rockefeller***

Delaware Bay Oysters topped with creamy spinach, herbs and smoked pancetta

### ***Second Course***

(Choose one)

#### ***Sautéed Barnegat Scallops***

Butternut squash risotto, caramelized lemon butter

#### ***Buttermilk Fried Chicken***

Macaroni and cheese gratin, smoky braised greens

#### ***Herb Grilled Porterhouse Pork Chop***

Creole andouille stuffing, Gala apple chutney

#### ***Tangerine Glazed Salmon***

Dried fruit basmati rice, spiced almonds

### ***Third Course***

(Choose one)

#### ***Warm Apple Cobbler***

Served with French vanilla ice cream

#### ***Chocolate Chip Cookie Meltdown***

Vanilla ice cream, caramel and chocolate sauce drizzles

#### ***Bananas Foster***

Flambéed with 99 bananas liqueur, dark rum served over vanilla ice cream