



CIRCA 1843

\$75 THREE COURSE PRIX FIXE

Includes complimentary glass of Champagne

STARTERS

Lobster Bisque GF

**Arugula Salad w/ Roasted Beets, Pears,
Goat Cheese, & Red Onion GF**

Seared Scallops w/ Pistachio Pesto & Balsamic GF

ENTREES

**Served with Balsamic Roasted Brussels Sprouts & Cranberries,
and Mashed Potatoes**

French Cut Pork Chop GF
Brandy, molasses glaze

Roasted Chicken Thighs GF
Garlic, rosemary, and gravy

Steak Oscar GF
8oz. filet, crab, asparagus, Bernaise

Grilled Salmon GF
Citrus Slices, garlic, butter, white wine

Pumpkin & Apple Ravioli
Housemade, brown butter and sage

DESSERTS

Cheese & Chocolate Plate GF

Spiced Cranberry Bread Pudding

Flourless Chocolate Cake GF

Bourbon Brown Sugar Ice Cream GF