



# 3 COURSE PRIX FIXE MENU

\$55 / PERSON

ONE SELECTION FROM EACH COURSE:

STARTERS

**CARLOS' BAKED OYSTERS ON THE HALF SHELL** GF

With bacon, spinach hash, and a light topping of cheese

**CRAB BALLS & HUSH PUPPIES**

Served with remoulade and tartar sauces

**CUP OF SOUP & SIDE SALAD**

Corn & Cream of Crab Soup or the Soup of the Day  
Side salad of greens, cranberries, onion and tomato,  
topped with parmesan

PLATES

**SOY & GINGER BRULEED SALMON**

Caramelized soy and ginger-glazed salmon with mashed potatoes  
and sauteed vegetables

**LAMB ITALIANO**

Pan-seared lamb chops with a balsamic garlic glaze  
with mashed potatoes and sauteed vegetables

**TUSCAN CHICKEN FETTUCCINI** ✓ AVAILABLE

Pan-seared chicken breast served over freshmade fettuccini  
with tomatoes, spinach, artichoke hearts, garlic and shallots,  
topped with lemon parmesan sauce and herbs

DESSERTS

**DECADENT CHOCOLATE CAKE**

**CLASSIC CREME BRULEE**

**STRAWBERRY CHEESECAKE**

All served with freshmade whipped cream

GF GLUTEN-FREE ✓ VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.