



3 COURSE DINNER | \$65 pp

CHOICE OF ONE FOR EACH COURSE

Starters

Lobster Chowder - House Lobster Stock, Bacon, Sherry, Cream
Boston Bibb Lettuce Salad - Crumbled Blue Cheese, Crisp Shallots,
House Cured Tomatoes, Truffle Vinaigrette
Smoked Salmon Crudo - Tomato Caper Relish, Herb Salad,
Olive Oil and Warm Flatbread

Pib - Mashed Potatoes Local Spring

Prime Rib - Mashed Potatoes, Local Spring Vegetables, Popover, Au jus Broiled Lobster Tail - Steamed Basmati Rice, Asparagus, Drawn Butter, Lemon

> **Grilled Salmon** - Sweet Potato Puree, Brussels Sprouts, White Wine Sauce, Parsnip Crisps

Seafood Scampi - Steamed Rice Pilaf, Leaf Spinach and Garlic White Wine Sauce

Ranch Raised Roasted Chicken - Mashed Potatoes, Local Spring Vegetables, Cranberry Chutney and Jus

> Chocolate Mousse Vanilla Cheesecake

Orange Cream Brulee

Apple Tart with Vanilla Ice Cream & Whipped Cream

Reserve Your Table: THECENTURYHOUSE.COM

