



Menu A

House salad-balsamic vinaigrette

Or

Caesar salad

Choice of

6 oz grilled top sirloin

or

½ roast chicken dinner

or

6 oz grilled salmon fillet- lemon herb butter

Desert

Traditional crème Brûlée

32.00/ person

Plus applicable taxes and gratuity



Menu B

Field green salad- balsamic vinaigrette

Or

Caesar salad

Choice of

8oz New York Striploin

or

Mushroom stuffed Chicken breast

Or

Squash ravioli with roasted vegetable and shallot herb sauce

Or

Leek wrapped salmon "mignon", preserved lemon relish

Desert

Chocolate truffle cake

36.99 per person

Plus applicable taxes and gratuity



Menu C

Field green salad- Balsamic vinaigrette

Or

Caesar salad

Or

Soup de jour

Choice of

Roasted prime rib of beef with Yorkshire pudding/ 10 oz ribeye steak

Or

Roasted apple and brie stuffed supreme of chicken braised lamb shanks

osso bucco

Or

Lobster ravioli in a saffron leek sauce

Or

Seared Halibut with a cherry tomato salsa

Desert

Trio of crème Brûlée

42.99 per person

Plus applicable taxes and gratuity



CHANCEY SMITH'S
STEAK & SEAFOOD

Menu D

Caesar salad

Or

Lobster bisque/ New England Clam Chowder

Or

Vegetable Napoleon/ wild mushroom tart

Choice of

*6oz fillet mignon with truffle butter and a 4oz lobster tail, roasted
fingerling potato*

Or

*Dijon herb crusted rack of lamb with a port wine sauce and truffle mashed
potato*

Or

Seared prosciutto wrapped halibut on a sweet pea mushroom risotto

Or

Lobster, braised leek and spinach lasagna with a roasted corn hollandaise

Or

*seared duck breast and duck leg confit with sundried cherry jus and
sweet potato puree*

Desert

Triple chocolate mousse tower- warm caramel sauce, peanut butter snap

Pre order required

74.99 per person

Plus applicable taxes and gratuity