

# DINNER & A SHOW



IN PARTNERSHIP WITH CAPE MAY STAGE  
\$49 | INCLUDES COMPLIMENTARY GLASS OF PROSECCO

## FIRST COURSE

### New Jersey Crab Chowder

*New Jersey tomato broth, hearty seasonal vegetables*

### Seashore Caesar

*Romaine lettuce, celery, radish, parmesan cheese, focaccia croutons, family recipe Caesar dressing*

### Truffled Beets

*Roasted beets, feta, truffle vinaigrette, pistachios, arugula*

### Crispy Calamari

*Tempura dusted & fried served with pepperoncini aioli*

### Bang Bang Shrimp

*Crispy Rock Shrimp tossed in a creamy sweet chili sauce*

## SECOND COURSE

### Chicken Florentine

*Sautéed chicken breast, spinach, peas and orzo in garlic caper white wine sauce*

### Braised Short Ribs

*Natural pan gravy and roasted cipollini onions served over mashed potatoes*

### Summer Vegetable Stir Fry

*Seasonal vegetables and mushrooms, sautéed with grain rice, toasted sesame and scallions*

### Roasted Atlantic Salmon

*Mediterranean herb crust, parmesan risotto and sauce Choron*

### Grilled Pork Chop

*12 oz. Rib Chop, mashed sweet potatoes, grilled asparagus with Makers Mark Demi*

## THIRD COURSE

### Pumpkin Parfait

*Layers of pumpkin pie pudding, chantilly cream & ginger-snap crumble*

### Bananas Foster Cheesecake

*Homemade Cheesecake, Bananas Foster Sauce, Whipped Cream*

### Chocolate Cake

*Fudge Cake, White & Dark Chocolate Mousse,*

\*TAX & GRATUITY NOT INCLUDED IN PRE-FIXE PRICE