

THE SECOND ACT

"A Late-Night Jazz & Dining Experience Monday thru Saturday"

Exclusively for our 7:45PM & after Guests

THREE COURSES \$48

Includes your choice of an Appetizer, Entrée & a Signature Dessert or Nightcap

I. THE OVERTURE

NEW ENGLAND SEAFOOD CHOWDER

Rich, creamy with clams, and an assortment of Chef's Choice

CLASSIC CEASR SALAD

Romaine, shaved Parm, herbed croutons, House Caesar dressing. Anchovies +\$1

CHILLED SHRIMP SHOOTER COCKTAIL

One Extra Colossal Poached & Chilled Shrimp served w/ a robust homemade cocktail sauce & lemon wedge

II. THE MAIN PERFORMANCE

7 OZ CENTER-CUT FILET MIGNON

Served over mashed potatoes with red cabernet demi glaze

BAKED HADDOCK

Baked Haddock w/ lemon butter & breadcrumbs

EXTRA COLOSSAL SHRIMP & CHICKEN ALFREDO

Pan-seared Chicken breast & Two Colossal Shrimp served over Spaghetti w/ a creamy, cheesy Alfredo Sauce made w/ Broccoli, roasted Red Peppers, Garlic & Shallots

III. THE ENCORE

SIGNATURE HOMEMADE CRÈME BRÛLÉE

CHOCOLATE MOLTEN LAVA CAKE

THE "LIQUID DESSERT"

Swap your dessert for a house Espresso Martini or a glass of 10-year Tawny Port