**First Course**

**fins Seafood Chowder** Traditional cream based chowder, shrimp, scallops, clams, bacon, chives

**Tuna Tartare** Asian cucumber salad, sesame, wasabi, tobiko, micro cilantro

**baby spinach Salad** Candied walnuts, blue cheese, poached pears, red onions, balsamic vinaigrette

**caesar salad** Romaine, grated parmesan, croutons, house caesar dressing

**Second Course**

**honey glazed pork chop** Hazelnuts, mashed potatoes, roasted root vegetables

**grilled Scottish Salmon** Wild mushroom risotto, sautéed spinach, red wine

**shrimp & Crab penne** Broccoli rabe, capers, pearl onions, basil, parmesan cheese, tomatoes, white wine garlic sauce

**Grilled hanger steak** Mashed potatoes, green beans, roasted garlic aioli

**Third Course**

**pecan pie**

**pumpkin cheesecake**

**five layer chocolate cake**

**NOvember 2-5**

**$35 Per Person\***

\*Tax, gratuity and beverages not included

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