



EARLY DINNER

— 33.00 —

Three course dinners include your choice of starter, entrée and dessert.

STARTERS

Arnies Clam Chowder

A favorite for over 40 years.

Caesar Salad or Mixed Greens Salad

Classic Caesar or basil vinaigrette, honey-Dijon or bleu cheese dressing.

Classic Bay Shrimp Cocktail

With house made cocktail sauce.

FEATURED ENTREES

Pit Roasted Salmon*

Lightly smoked, then flame grilled with lemon beurre blanc and fried capers. Garlic mashed potatoes and seasonal vegetables.

Northwest Seafood Pasta

Bay shrimp, prawns, clams, mussels, salmon and cod in Parmesan-garlic cream.

Cashew Crusted Cod

Fillet breaded with cashews, lemon and Japanese breadcrumbs, pan fried and served with roasted onion tartar sauce.

Vegetable Ravioli

Spinach ricotta raviolis, pesto cream sauce and fresh garden vegetables.

Fish and Chips

Beer battered and fried crisp. Served with ginger coleslaw.

Grilled Garlic Prawns

Skewered and flame grilled, brushed with garlic lemon butter.

Smoked Chicken Salad

House smoked chicken breast, wild greens, fresh basil, Gruyere, fresh fruit and glazed walnuts tossed in honey Dijon dressing.

Miso Flank Steak*

Miso marinated, flame grilled and served with garlic mashed potato and fresh spinach sauté topped with slivered almonds, cooked to your preference.

DESSERT

Chocolate Mousse

Strawberries Romanoff

House-made Key Lime Pie

*May contain raw or undercooked animal product.
Such items may increase your risk of food borne illness.

Please be aware that a 4.5% service charge will be added to your bill. The company retains the entire service charge. The company provides its service staff and back of house employees with fair wages and sick pay benefits.

This promotional offer is not valid with any other discount, coupon, or discounted program (Entertainment/Passport, etc).