



EARLY DINER 3 COURSE PRIX FIXE - \$59 PER PERSON

EARLY DINER MUST BE SEATED BY 5:15

AVAILABLE TUESDAY-SATURDAY

MUST USE RESERVATION CODE "EDPF" TO RECEIVE THE MENU

CHOICE OF APPETIZER

- HEARTS OF ROMAINE ~ *Goat Cheese, Cashew, Roasted Tomatoes, Italian Speck, 3 Cheese Bread Sticks*
- LOCAL ASTRO ARUGULA CAESAR ~ *Classic Preparation, White Anchovy, Gruyere-Garlic Bread Sticks*
- PICKLED BEETS ~ *Arugula Pesto, Goat Cheese, Cippolini Onions, Toasted Pine Nuts*
- CHARRED OYSTERS ~ *Brown Butter, Reggiano Parmesan*
- TRADITIONAL ESCARGOT ~ *Roasted Garlic & Herb Compound Butter, Reggiano Parmesan, Panko Crunch*
- CHEF'S RAVIOLI OF THE DAY ~ *Chef's Daily Creation*

CHOICE OF ENTREE

- 8OZ EYE OF RIBEYE ~ *Asiago Potato Gratin, Barolo Sauce*
- JOYCE FARMS HERITAGE CHICKEN & WAFFLES ~ *Organic Chicken Sausage, Spiced Butter, Blueberry-Maple Gastrique*
- BERKSHIRE DOUBLE CUT PORK CHOP ~ *Fork Smashed Sweet Potato, Crab Apple Mostardo*
- *LOBSTER RAVIOLI ~ *Butter Poached Maine Lobster Tail, Roasted Garlic-Tarragon Butter*
- CAVATELLI BOLOGNESE ~ *Reggiano Parmesan*
- TODAY'S SELECTION OF FRESH CATCH ~ *Chef's Inspiration of the Moment | Premium Fish +MP Supplement*
- *LINZ HERITAGE 8OZ FILET OF BEEF ~ *Potato Gratin, Aged Balsamic | +30 Supplement*

SHARED DESSERT FOR 2

- CRÈME BRULEE OF THE MOMENT - *Chef's Garnish*
- WARM FRUIT COBBLER - *Chef's Garnish*
- BELGIUM WAFFLE & GELATO - *Chef's Garnish*
- WARM CHOCOLATE BROWNIE - *Chef's Garnish*
- CHEF'S DAILY FEATURES — *Chef's Daily Creation*

\$59 PER PERSON | PLUS TAX & GRATUITY

CASH OR CREDIT CARD ONLY

NO SUBSTITUTIONS

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please notify your server of all food allergies prior to ordering.*

*As of January 1st, 2026, SeaBlue will surcharge 3% on all credit cards to help offset our processing costs.
This amount is not more than what we pay in fees.
We do not surcharge debit cards.*