

# COAST

## Dinner Prix Fixe \$35.

(no substitutions or gift cards can be used towards the prix fixe)

### STARTS

*choose one*

**Roasted Organic Butternut Squash Soup**

melted onions, celery, herbs

**Tuna Tartare**

seaweed salad, masago, spicy sesame soy, baguette toast

**Prince Edward Island Mussels**

garlic, white wine, herbs / spicy tomato sauce (new)

**Manhattan Clam Chowder**

chopped clams, celery, carrots, potatoes, black pepper, parsley

**Easton's Farm Organic Greens Salad**

baby arugula, mixed greens, baby spinach, cherry tomato, yuzu dressing

**Whole-leaf Caesar Salad**

romaine hearts, shaved parmesan, garlic croutons, truffle aioli

**Organic Vegetable Roll**

rice paper, baby greens, avocado, cucumber, carrots, miso & chili

**Crispy Chicken Spring Roll**

napa cabbage, carrots, minced roasted chicken, sake glaze and chili

**Fried Popcorn Shrimp**

mixed baby greens, spicy mayo

### SECONDS

*choose one*

**Sole Filet**

baby spinach, lemon butter, fresh chopped dill

**Fish and Chips**

French fries, lemon, tartar mayo

**French Chicken Paillard**

crusted chicken breast, organic baby arugula, red onion, cucumber, cherry tomato

**Wild Scottish Salmon**

mixed veggies, lemon butter caper

**Seafood Risotto ( additional \$10)**

fresh lobster, scallops, shrimp, truffle-champagne butter

**Shrimp Scampi Fettuccine**

shrimp, roasted garlic, extra virgin olive oil, parmesan

**Braised Beef Ravioli**

parmesan, roasted tomato, fresh basil

**Anges Prime Filet Mignon (additional \$10)**

brandy green peppercorn sauce, French fires

### DESSERTS

*choose one*

**Assorted Trio Sorbet** orange, rainbow, watermelon

**Warm Chocolate Brownie** vanilla ice cream

**Crème Brulee (gluten free)**

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*Join us Tuesday evenings for "Wine Appreciation Night"  
50% off bottles under \$100, 30% off bottles \$100 and up*