

EVENTIDE SPECIALS

\$19.95 PER PERSON
TUESDAY - THURSDAY • 4 pm - 7 pm



Chef's Nightly Fresh Catch

STARTER (choice of)

Farmed Greens

Prepared with organic cherry tomatoes, radishes, cucumbers, croutons and choice of dressing.

Chef's Specialty Soup of the Day

ENTRÉE (choice of)

Chef's Nightly Fresh Catch

Choice of: pan-roasted, grilled or blackened

Served with lemon thyme butter and fresh seasonal vegetables.
Choice of starch: creamy polenta, baby roasted potato, Yukon mash or wild rice pilaf

Braised Manila Clams

Prepared with Linguine, Herbs, White Wine, Garlic Bread, and Parmesan

Grilled Tiger Shrimp

Prepared with fresh vegetables, and lemon butter.
Choice of starch: creamy polenta, baby roasted potato, Yukon mash or wild rice pilaf

Grilled Flat Iron Steak & Dungeness Crab

Prepared with lemon thyme butte, and fresh vegetables.
Choice of starch: creamy polenta, baby roasted potato, Yukon mash or wild rice pilaf

DESSERT (choice of)

Chocolate Haupia (Coconut) Pie

Chef's Choice of Dessert