



The Players & Elegant Affairs

Welcome You to Thursday Night Dinner

Shrimp Cocktail
6

Corn Crab Chowder
6

Caesar Salad
*With young romaine lettuce, oversized olive oil croutons,
shaved parmesan cheese & crispy fricco chips*
8

Grilled Sward Fish
with tomato and red onion relish with a
Side of blended rice and sautéed baby carrots and green beans
21

Grilled Fillet Mignon
with bordelaise and crispy onions with a side
roasted garlic whipped potatoes and sautéed baby carrots and green beans
24

Herb Crusted Pork Chop
with apple and cranberry chutney with a side of
roasted garlic whipped potatoes and sautéed baby carrots and green beans
18

Poached Pear with crème Anglias
7

Pre Fix A
Appetizer
Soup or Salad

Pre Fix B
Appetizer
Soup or salad

Main Course
Grilled Sward Fish

Main Course
Herb crusted Pork Chop

Dessert
Poached Pear with crème Anglias
\$29.95

Dessert
Poached Pear with crème Anglias
\$26.25

From The Wine Cellar

Reds

Paso Fino Cabernet Sauvignon, 2006 26
Fattoria Uccelliera Chianti, 2005 26

Whites

Muscadet Serve et maine, Sur lie, 2006 30
Pinot Gris Pierre sparr, 2003 24
Charton et Trebuchet, Pouilly Fuisse, 2005 52
Gavi di Gavi Olim Bauda, 2006 26