



FATHER'S DAY CHEF'S FEATURES



★ Starters ★

Lobster Arancini

Fresh picked lobster meat stuffed risotto balls panko breaded and golden fried to perfection. Finished with a lemon aioli drizzle and fresh chopped parsley **\$15.99**

Korean Sticky Ribs

In-house smoked Baby Back pork ribs pan fired in a Korean Street BBQ glaze. Finished with crispy fried Wasabi rice noodles and chopped scallion **\$13.99**

Grilled Romaine Green Goddess

Halved grill charred Romaine heart topped with marinated grape tomatoes, sliced cucumber, sliced red onion, shaved Asiago cheese and chopped hard boiled egg. Drizzled with a house made Green Goddess dressing **\$13.99**

★ Entrees ★

Beer Braised BBQ Short Rib

Fork-tender Young's Double Chocolate Stout braised Beef Short Rib simmered in our house made beer BBQ sauce. Topped with crispy fried shallots, served over sour cream chive Yukon gold mashed potatoes and garlic steamed spinach **\$28.99**

New England Clam Bake

Classic New England style clam bake of broth poached 1 ¼ lb lobster, ½ lb little neck clams, Linguica sausage, corn on the cob and red bliss potatoes **\$45.99**

Grilled Ribeye

14oz hand cut grilled Rib Eye steak topped with a roasted garlic herb butter sauce. Served over sour cream chive Yukon Gold mashed potatoes and broccoli **\$28.99**
Add lemon butter poached lobster tail **\$12.99**

Creole Chicken

Cajun marinated pan seared twin young chicken breasts served over sautéed spicy sausage, bell peppers, mushrooms, onions and garlic in a Creole cream sauce tossed with linguine pasta. Garnished with chopped scallion and fresh cilantro **\$22.99**

★ Desserts ★

- *Raspberry Chambord N.Y Style Cheesecake* **\$9.99**
- *Ultimate Double Brownie Sundae* **\$11.99**