

Complete Lobster or Surf & Turf Dinner for Two

"No bib required!"

\$98



Menu

Choose Two Starters

(1 per person)

Petite Granny Smith Apple Salad

With candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette

Watermelon and Mozzarella Salad

Ripe watermelon and fresh mozzarella topped with basil microgreens; drizzled with aged balsamic vinegar and basil oil

Lobster Bisque

Perfumed with Cognac; enhanced with chunks of Maine lobster and garnished with crème fraîche



Lobster Entrée for Two

Three whole Maine lobsters (total weight 3 ½ to 3 ¾ lbs) split for two
Tails are grilled with a savory Meyer lemon butter; claw and knuckle meat prepared imperial-style and baked in a casserole dish

OR

Surf & Turf Entrée for Two

Two prime 6 oz char-broiled filets mignon with frizzled leeks and sauce béarnaise; teamed with six Meyer lemon butter-grilled half lobster tails, all split for two

Choose Four Sides

(2 per person)

Truffled French Fries * Au Gratin Potatoes * Country Mashed Potatoes * Baked Potato
Chef's Vegetable Selection of the Day * Fresh Buttered Corn off the Cob * Grilled Asparagus



Petite Granny Smith Apple Salad



Watermelon and Mozzarella Salad



Lobster Bisque

Summer Menu Additions



Chilled Seafood & Iceberg Wedge

Colossal crabmeat & jumbo shrimp presented on iceberg lettuce with an heirloom tomato salad, European cucumbers and Lamaze dressing; drizzled with a 25-year-old balsamic vinegar

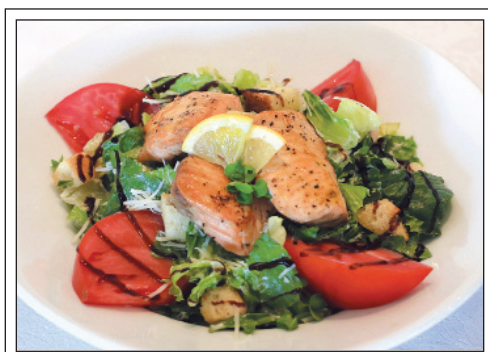
\$28



Tropical Cobb Salad

With red grapes, candied walnuts, diced mango, pineapple, red onions, bacon bits and blue cheese crumbles; on a bed of mixed greens with a refreshing orange vinaigrette

\$29 with Pan-seared Prime Filet Mignon



Penn's Caesar Salad

Crispy Romaine lettuce with shaved Reggiano Parmigiano cheese and sliced New Jersey tomatoes tossed with our Inn-made Caesar dressing

\$24 with Broiled Atlantic Fillet of Salmon

Tropical Cobb Salad or Caesar Salad with Your Choice of:

Grilled Scaloppine of Chicken	\$20
Broiled Atlantic Fillet of Salmon	\$24
Pan-Seared Petite Prime Filet Mignon (5 oz)	\$29
Colossal Crab Meat	\$28