



Mussel Mania!

Sunday • Monday • Tuesday • Wednesday

3 Course Lunch Or Dinner

Served With Frites

Only \$29.95



First course choice of:

Lobster Croquette, Belgian vegetable slaw, lobster aioli
or

Baby Greens, fourme d'ambert, cipollinis, candied pecans, shaved pears, creamy horseradish dressing

Second course choice of:

Moules Pot

Montrachet - white wine, goat cheese & roasted red peppers

Lucifer - buffalo style crumbled bleu cheese, celery & carrots

Calabrian - spicy Mediterranean marinara

Creole - chipotle barbeque, roasted corn & crispy crawfish tails

Thai - spicy lemon grass & coconut broth, grilled pineapple

Oreganato - lemon, white wine & toasted breadcrumbs

Provençal - vine ripened tomatoes, fresh herbs & white wine

Fondue Moules - fontina, leeks, beer & Belgian farmers ham

Farmhouse Ale - North Country Smoked Bacon, Oven Dried Tomatoes, Creamy Farmhouse Ale Broth

Third Course:

Belgian Triple Chocolate Mousse

In House Promotion Only - \$15.00 sharing charge*
Not offered for holidays or Special Events

Add Shrimp OR Calamari for \$6

For an additional charge of \$12

Homard - creamy lobster sauce & scallions

Paella - shrimp, little necks, crawfish, chorizo, chicken & rice in a saffron broth

Bouillabaisse - shrimp & lobster, saffron tomato crab broth

Waterzooi - Smoked Salmon, creamy tarragon champagne broth