

# Pharmacentical Dinner

\$90 per person

## DRINKS

INCLUDES TWO DRINKS PER PERSON

House Beer, House Wine, Non-Alcoholic Beverages

## **STARTERS**

CHOOSE ONE - INDIVIDUALLY PLATED

Brussels Sprouts - herb goat cheese, chili honey, almonds

Cooper's Beach Calamari - crispy fried calamari rings, garlic aioli, lemon gremolata

Avocado Toast - olives, parmesan, roasted tomato, burrata, sourdough toast

Tomato Bisque - creamy house made, pesto, parmesan

## **SALADS**

CHOOSE ONE · INDIVIDUALLY PLATED

Hampton Caesar - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

Harvest Kale - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing

Lighthouse - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette

## **ENTREES**

CHOOSE THREE · INDIVIDUALLY PLATED

Grilled Salmon - market vegetable, chili lime butter, lemon
Pasta Rossa\* - sausage, rigatoni pasta, peas, roasted peppers, parmesan
Lemon Roasted Chicken - half chicken, mashed potatoes, asparagus, chicken au jus
Steak Frites - soy marinated skirt steak, dressed greens, french fries, horseradish cream
Maine Lobster Roll - fresh lobster, creamy house dressing, toasted new england bun, house potato chips

\*can be made vegetarian

## **DESSERTS**

INDIVIDUALLY PLATED

Seasonal Dessert