

Seafood Menu  
March 8 & 9  
Scholar's Dining Room

# Menu

## 1ST

Lobster Bisque En Croute

or

Cioppino

Seafood & Light Tomato Broth

or

House Smoked Wild Salmon Caesar Salad

Fried Capers & Shaved Reggiano

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## 2ND

Seared Scallops with Wild Mushrooms

White Wine Cream, Truffle Oil

or

Fresh Shucked Oysters

Please Ask Your Server for Today's Selection

or

Deep Fried Soft Shell Crab

Remoulade Sauce

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## PRINCIPLE

½ Poached Atlantic Lobsters

Drawn Butter & Seasonal Vegetables

or

Neptune Platter

Grilled Prawns, Halibut & Salmon, Seared Scallops,  
Oyster Rockefeller & Steamed Alaskan King Crab Leg

or

Surf And Turf

Charbroiled New York & Baked Lobster Tail

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## SWEETS

A selection of Seasonal Treats

\$28.95 + tax