

Wine & Dine Menu

2 Dinners & Bottle of Wine
for \$44.99



ENTREES

SCHROD OSCAR

Baked schrod topped with crabmeat, white asparagus, sliced tomatoes, light crumbs & hollandaise sauce

*Served with your choice of two of the following:
tossed salad ~ potato of the day ~ vegetable of the day*

AUTUMN RISOTTO

Arborio rice cooked with roasted butternut squash, olive oil, onions, chicken stock, & white wine, topped w/ dried cranberries, slivered almonds, parmesan & grilled chicken

SALMON PICCATA

Sauteed with lemon, garlic, capers in a white wine sauce, served over linguini

Above dishes include tossed salad with house dressing

**Not available for parties of 14 or more*



CAFÉ DE PARIS SPECIALS

LOBSTER PIE

Tender lobster meat w/ homemade crumbs & butter, served w/ vegetable & potato - Mkt \$

LOBSTER ROLL

on toasted roll, w/ coleslaw & French fries - Mkt \$

FALL SALAD

Mesclun mix, apples, roasted butternut squash, cheddar cheese, candied pecans, dried cranberries, apple cider vinaigrette \$14.00

ADD: * Grilled Chicken \$4 * Grilled Shrimp \$7
* Grilled Tenderloin Tips \$10 * Grilled Salmon \$8

BUTTERNUT RAVIOLI

Butternut filled raviolis, grilled chicken, glazed walnuts, roasted butternut & dried cranberries in maple Alfredo sauce \$19.50