

CANTERBURY'S INCREDIBLE RESTAURANT WEEK... \$24.95

All menu items include appetizer and choice of dessert listed below.

Not combinable with any other discount, coupon or wine night. (Dine in Only).

Sun Nov 6-13. All night. Must be seated by 6:45 pm SATURDAY.

APPETIZERS choice of one:

*Mixed Garden Salad or Caesar Salad or Mesclun Salad
Tuna Sashimi, Seaweed Salad, Wasabi Aioli, Ponzu (for2)
Crispy Coconut Shrimp with Mango Coulis and Watermelon Salsa (for 2)
Classic Roasted Onion Soup or New England Corn & Clam Chowder or Soup of the Day
Steamed Shrimp-Vegetable Dumplings with ponzu dipping sauce (for2)
Chilled Gulf Shrimp or Oysters or Clams on the half shell or Baked Clams Oreganata
Any of our Crisp Flatbread Pizzas (for 2), Quesadilla (for2)*

MAIN COURSE choice of one:

GRILLED JUMBO SHRIMP over mesclun, baked brie, grilled apples, avocado, roast peppers, grilled asparagus, spiced pecans, cukes, honey mustard-poppy seed dressing
HONEY-CHIPOTLE GLAZED HALF ROASTED CHICKEN with toasted sweet potato gnocchi, fall harvest vegetables, rosemary-chicken demi
GRILLED N.Y. CENTERCUT STRIP STEAK with garlic butter au jus, lobster mac-n'-cheese and asparagus
HORSERADISH & HONEY MUSTARD CRUSTED SALMON- (a signature!)
SESAME-WASABI PEA ENCRUSTED TUNA LOIN over stir fry vegetables and black forbidden rice, teriyaki glaze, wasabi and pickled ginger
GRILLED MONTAUK SWORDFISH STEAK with green peppercorn brandy sauce, caramelized root vegetable melang and sautéed spinach bundle
REALLY BIG PORK SHANK "OSSO BUCCO" over cauliflower mashed potatoes, broccoli rabe with Jericho cider mill apple cider glaze
PAN TANNED RED SNAPPER FRANCAISE with lemon butter sauce, herb roasted red skin potatoes and sautéed broccoli rabe
ROASTED SEAFOOD PLATTER - ½ oreganata stuffed lobster, gulf shrimp, ocean scallops, garden rice pilaf, asparagus and citrus-chardonnay au jus
BUTTERNUT SQUASH RAVIOLI with braised duck, spinach, shiitake mushrooms, raisins, madiera sage sauce
SEAFOOD TRIO - tuna sashimi, bbq'd gulf prawns, Thai pan tanned ocean scallops over garden rice pilaf, wood grilled asparagus and a trio of sauces
SEAFOOD GUMBO – fresh seafood and shrimp in our Creole style sauce with andouille sausage and oreganata crusted oysters over black n' white scallion rice

DESSERT (choice of one):

GELATO: Blueberry Butter Cookie, Chocolate Cappuccino Espresso, Vanilla Bean, Chocolate or Raspberry Sorbet (select one)
TODAY'S CRÈME BRULÉE, KEY LIME PIE, CHOCOLATE "SPOONFUL" CAKE
APPLE-BLUEBERRY-PEACH COBBLER with blueberry butter cookie gelato,
PUMPKIN CARAMEL SPICE BUNDT CAKE, CRÈME BRULE CHEESECAKE
PUMPKIN-TOFFEE-CARAMEL CHEESECAKE w/ cinnamon churro
HABACHI S'MORES "PU PU" PLATTER (for 2)