

LUNCH CRUISE

Freshly Baked Virgilio's Rolls with Sweet
Creamery Butter

Spring Salad – Mesculin spring mix, with traditional
vegetables topped with house mustard vinaigrette

Penne Pasta Alfredo with rich cream sauce

Chicken Picatta sauteed with capers, mushrooms, onions,
lemon and white wine

North Atlantic Haddock baked with lemon and white wine,
topped with homemade breadcrumbs

Chef's Choice of Vegetable

Roasted Red Bliss Potatoes

Chocolate Mousse

Public Tickets: \$69pp / \$50 child

Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.