

## PRIME RIB CRUISE

Freshly baked Virgilio's rolls

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

Penne Pasta Alfredo

Pasta with a rich cream sauce

North Atlantic Haddock

Fresh Haddock baked with a lemon and white wine, topped with homemade breadcrumbs

Prime Rib Carving Station

Tender Prime Rib carved by the chef, accompanied with au jus and horseradish sauce

Chef's Choice of Vegetable

Roasted Red Bliss Potatoes

Dessert

Chocolate Mousse

Full Coffee & Tea Station

Public Tickets: \$89pp / \$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.*