

Prime Rib Dinner 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 / \$60 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.