

MARY'S

RESTAURANT
AND BED AND BREAKFAST

"The Home of Fine Dining"

Dinner Menu

Fresh Fish:

Norwegian Salmon Filet-house made teriyaki \$30
Swordfish-grilled, pan seared, or blackened \$40

Shellfish:

Tiger Shrimp-grilled or scampi style \$28
Alaskan King Crab Legs (1#)-drawn butter \$52
Broiled 4-5 oz. Coldwater Lobster Tail:
Single Tail Dinner \$30
Twin Tail Dinner \$44

Surf-n-Turf Combinations:

6 oz. Beef Tenderloin Filet and Shrimp \$42
6 oz. Beef Tenderloin Filet and Crab Cakes \$42
6 oz. Beef Tenderloin Filet and Single Lobster Tail \$46
6 oz. Beef Tenderloin Filet and Twin Lobster Tails \$60
6 oz. Beef Tenderloin Filet and Alaskan King Crab \$68

Other Seafood Entrees:

Crab, Shrimp, Scallop & Lobster Pasta- \$33
Crab Cakes-sauce of the day \$28

Beef:

6 oz. Beef Tenderloin Filet-cream of cognac \$33
9 oz. Beef Tenderloin Filet-cream of cognac \$40
6 oz. Beef Tenderloin Filet Oscar-tarragon cream \$39
10oz./16oz. Ribeye \$33/ \$40
U.S.D.A. Prime New York Strip Steak (10 oz.) \$40
Veal Medallions-Stuffed \$27

Other Selections:

Grilled Chicken Oscar-tarragon cream \$26
Roasted Duck Breast-date-port wine sauce \$27
New Zealand Lamb Rack (16 oz.)-rosemary butter \$40

Appetizers:

New Zealand Mussels \$10
Escargot \$10
Shrimp Cocktail \$10
Smoked Salmon \$10
Crab Cakes \$12
Lobster & Shrimp Ravioli \$10
Wild Mushroom Ravioli \$10
Brie Cheese & Fruit \$12
Chevre Goat Cheese \$10
Duck Breast \$12
Quail \$12

Desserts:

(Usually offering 5-6 of the following)
Chocolate Decadence Cake \$6.50
Mary's Cheesecake \$6.50
Lemon Almond Tart \$6.50
Flan \$6.50
Mary's Bread Pudding \$6.50

Vegetarian, Vegan, Gluten-Free, and Sugar Free Options Available-just ask

Included with all dinners:

Soup or Salad Course
Side Dish
Wedge of Fresh Melon
Freshly Baked Croissant

Gratuity of 20% added to parties of 6 or more, and we would be glad to split the check however you would like...