

**Celebrate dineKOP Restaurant Week 2018**

**Legal Sea Foods**

**March 5th – 11th**

**Dinner Prix Fixe \$30.00** (*beverage, tax and gratuity not included*)

**Appetizer (choose one)**

**Classic Caesar Salad**

romaine, garlic croutons, shaved romano, creamy dressing

**Quadri Pinot Grigio delle Venezie, Italy, 2016, \$10.50 per glass, \$35.00 per bottle**

**Cup of New England Clam Chowder**

**Louis Latour “LSF Cuvée” Chardonnay, Burgundy, France, 2015, \$11.50 per glass, \$42.00 per bottle**

**Bang Bang Cauliflower** tempura fried, kung pao sauce

**Heinz Eifel Riesling Kabinett, Mosel, Germany, 2015, \$10.50 per glass, \$35.00 per bottle**

**Entrée (choose one)**

**Nutty Faroe Island Salmon** Almond encrusted, Mushroom Ravioli, Spinach, Lemon Caper butter sauce

**DeLoach “Block 1950” Pinot Noir, Sonoma Coast, CA, 2014, \$13.00 per glass, \$45.00 per bottle**

**Crispy Fried Shrimp** tartar sauce, french fries, cole slaw

**Manawa Sauvignon Blanc, Marlborough, New Zealand, 2016, \$11.75 per glass, \$42.00 per bottle**

**Steamed 1lb Lobster** with French fries & Cole Slaw

**Benziger Family Winery Chardonnay, Sonoma, CA, 2014, \$11.50 per glass, \$42.00 per bottle**

**Dessert (choose one)**

**Cheesecake** seasonal topping

**Fonseca 10 Yr. Tawny Port, \$11.95 per glass**

**Two Bon Bons** bite size scoops of ice cream dipped in chocolate