



FEB. 23 - MAR. 7
KINGS TAVERN
DINNER MENU \$45

STARTER

CRISPY CALAMARI
or
CHICKEN TAQUITOS

MAIN

SEAFOOD LINGUINE

FRESH LINGUINE PASTA WITH FRESH MUSSELS, TIGER SHRIMP, JUMBO SCALLOPS, BABY SQUID AND FRESH LEMON JUICE IN A FRESH HERBS GARLIC TOMATO SAUCE

or

SAFFRON SEAFOOD RISOTTO

FRESH PEI MUSSELS, BLACK TIGER SHRIMP, JUMBO SCALLOPS, GREEN ONION AND TOMATO WHITE WINE CHICKEN BROTH AND FRESH PARMESAN

or

GORGONZOLA LOBSTER PASTA

FRESH FETTUCCINE PASTA WITH WHOLE LOBSTER TAIL, BLACK TIGER SHRIMP, PORTOBELLO MUSHROOM, BABY SPINACH AND RED ONION IN A GORGONZOLA CREAM SAUCE

DESSERT

CREME BRULEE
or
CARAMEL CARROT CHEESECAKE