



Restaurant Week

3 Course Meal for \$25.17

July 31st – August 12th

Appetizers

* **Grilled Romaine Salad**

Roasted Corn, Roasted Red Peppers, Diced Red Onions, and Cucumbers
Served with a Poppy Seed Dressing

* **Crispy Fried Calamari**

Tossed in a Hot Pepper Sauce Topped with Sriracha Aioli Drizzle

* **Signature Oven Roasted Roast Beef Sliders**

Mixed with Caramelized Onions

Entrees

* **Summer BBQ**

¼ Roasted Chicken BBQ Style and a ½ Rack of Ribs
Served with Potato Salad and Corn on the Cob

* **Surf & Turf**

6oz Garlic Pepper Filet Style Sirloin and a Sweet and Smokey Grilled Shrimp Skewer
Served with Mashed Potatoes and Green Bean Almondine

* **Baked Seafood Platter**

4oz Sea Scallops, 4oz Salmon, 4oz Icelandic Haddock, and 4oz Lump Crab Cake
Served with our House Rice and Citrus Coleslaw

* **Chicken & Shrimp Scampi**

Sautéed Tender Chunks of Chicken and 4 Large Shrimp
Served with Bowtie Pasta in a Lemon Garlic Butter Sauce and Cherry Tomatoes

Desserts

* **Chocolate Lasagna**

Crushed Oreo Cookies Layered with a Cream Cheese Mixture and Chocolate Pudding,
Topped with Whipped Cream and Mini Chocolate Chips

* **Strawberry Cheesecake**

Strawberry Cream Cheese Mixture Over a Graham Cracker Crust Topped with Whipped
Cream and Fresh Strawberries

* **Compass Ultimate Sundae**

Mini Scoops of Vanilla, Chocolate, and Strawberry Ice Cream with a Mix of Chocolate
Chip Cookie Crumbles, Chocolate Sauce and Caramel Sauce Topped with Whipped
Cream

