

Option of: 1 course: \$18.99, 2 course: \$23.99, 3 course \$28.99

Appetizers

NEW ENGLAND CLAM CHOWDER

Rich & creamy with tender Atlantic clams, fresh potatoes & smoked bacon

CAESAR SALAD

Lightly dressed with croutons, shaved parmesan & seared capers

Entrées

SALMON

Seared cajun salmon filet with yogurt dill sauce
Served with rice & seasonal vegetables

ALE BRAISED BEEF

Boneless beef short ribs, slow cooked in a smoky bourbon BBQ glaze
Served with rice & seasonal vegetables

CHICKEN BREAST

Pan seared chicken with a thyme Portobello mushroom & tarragon cream
Served with rice & seasonal vegetables

MUSHROOM GNOCCHI

Pan seared gnocchi, roasted butternut squash
in a mushroom cream topped with arugula

Desserts

TIRAMISU

Coffee marinated lady fingers and Italian creams

CRÈME BRULÉE

French style custard

Not Valid with coupons or discounts. Prices subject to applicable tax.
18% SERVICE CHARGE WILL BE ADDED TO BILL

