



Restaurant Week Lunch Menu

February 17th - March 3rd

Choice of

NEW ENGLAND STYLE CLAM CHOWDER
With Crispy Bacon

CAESAR SALAD
Romaine Lettuce, Rosemary Crostini, Parmigiano Reggiano

MARKET GREEN SALAD
Sesame Ginger Vinaigrette

Entrée

Choice of

GRILLED SALMON
Teriyaki sauce, Roasted Squash, Truffle Vinaigrette

BAKED RICOTTA CREPE
Tomato, Spinach, White Wine Mushroom Sauce

GRILLED FREE RANGE CHICKEN BREAST
Seasonal Vegetables, Dijon –Butter Emulsion

Dessert

PINA COLADA ICE CAKE
Pineapple & Coconut Sable

NY CHEESECAKE
Mixed Berry Sauce & Vanilla Ice Cream

LAVA CAKE
Vanilla Ice Cream



Restaurant Week Dinner Menu

February 17th - March 3rd

Choice of

ONION SOUP GRATIN

SPINACH SALAD

Bacon, Goatcheese, Pear, Dried Cranberries, White Balsamic Vinaigrette

TUSCAN KALE SALAD

Berries, Almonds, Parmesan, Croutons, Orange Mustard Vinaigrette

Entrée

Choice of

SEARED SWORDFISH

Farro Risotto, Seasonal Vegetables, Roasted Scallion Sauce, Orange Paprika Coulis

BAKED RICOTTA CREPE

Tomato, Spinach, White Wine Mushroom Sauce

GRILLED SKIRT STEAK

Roasted Fingerling Potatoes, Seasonal Vegetables, Chimichurri Sauce

Dessert

PEANUT BUTTER MOUSSE

Pistachio Ice Cream

KEY LIME CHEESE CAKE

Strawberry Ice Cream

CRÈME BRULEE