

Restaurant Week

\$30 per person + tax & gratuity
October 15 - 21

First Course

(Choose one)

NEW ENGLAND CLAM CHOWDER

(Upgrade +\$3)

SOUP DU JOUR

SEASONAL FALL SALAD

Greens paired with roasted butternut squash, dried cranberries, blue cheese & maple vinaigrette

Second Course

(Choose one)

BUTTERNUT SQUASH RAVIOLI

Simmered in bacon, brown sugar & Marsala cream

ALMOND CRUSTED WHITE FISH

Sustainable sourced white fish paired with leek cream sauce, whipped potatoes & seasonal roasted vegetables

TWIN CHAR-GRILLED 6OZ BEEF TENDERLOIN MEDALLIONS

Accompanied by fresh herb demi-glace, whipped potatoes & seasonal roasted vegetables (Upgrade +\$3)

Third Course

(Choose one)

PECAN PRALINE BREAD PUDDING

Served with white chocolate sauce & whipped cream

NY CHEESECAKE

Warm caramel apples & whipped cream

*Beverage, tax & gratuity are not included. No substitutes.
Not valid with any other discounts, coupons or certificates.*

