

@ The Deck

Restaurant Week Menu

1st Course

Roasted Potato & Leek Soup with Pancetta

Fishermen's Chowder Tomato & Cream based Seafood Chowder

Beets & Goat Cheese with Candied Walnuts, Arugula and Balsamic Dressing af

Traditional Caesar Salad Romaine Heart Salad with Caesar Dressing & Croutons

"Bleu" Caesar Romaine Heart Salad with Caesar Dressing & Crumbled Blue Cheese af

*Arugula Salad Baby Rocket Greens with Pignoli Nuts, Lemon & Olive Oil Dressing,
Tomatoes & Pecorino Cheese af*

Entrees

*Steak Frites Grilled 8oz Hangar Steak with Bordelaise Sauce,
Aioli, Du Jour and House Fries**

*Chef Matt's Mussels with Spanish Chorizo, Shallots, Garlic, Beer,
Light Cream & Pesto*

*Salmon, Shrimp & Lobster Pan Roasted Salmon & Baby Shrimp
with Roasted Tomato, Lobster & Chevre Cheese Risotto af*

*Fra Diavolo Spicy Linguini & Pasta Sauce with Mussels, Clams & Shrimp,
Mainara & Calamata Olives*

Chicken Parmesan Breaded Chicken, Mozzarella, Linguini & Marinara

*Broken Noodle Calamata Olives, Artichoke Hearts, Diced Tomato,
Spinach, Mozzarella Cheese & Penne Pasta 19*

*Penne Alla Vodka Penne Pasta with Creamy Herbed Marinara Sauce
Add Chicken*

Desserts

Seasonal Choices from pastry Chef Jessica Kortonic