



2016 Restaurant Week Lunch Menu \$16

Starters

Arugula-Beet Salad

Crisp arugula, beets, candied walnuts, crumbled bleu cheese and shallot vinaigrette.

Peel & Eat Shrimp

A ½ pound of boiled gulf shrimp, served with cocktail sauce and lemon.

New England Clam Chowder

Entrée Choice

Chicken Capricosa

Breaded chicken breast served with mixed greens, cherry tomatoes, red onion and fresh mozzarella, drizzled with a balsamic vinaigrette.

Cajun Pork

Cajun pork tenderloin medallions, sautéed with sweet Vidalia onions and served with a spinach and tomato orzo.

Sole Françoise

Fresh sole filet dipped in egg and parmesan, then sautéed in Lemon-butter and white wine over spinach risotto.

Dessert

Pumpkin Bread Pudding

Served with a blueberry compote.

Chocolate Mousse



2016 Restaurant Week Dinner Menu \$35

Starters

Arugula-Beet Salad

Crisp arugula, beets, candied walnuts, crumbled bleu cheese and shallot vinaigrette.

Peel & Eat Shrimp

A ½ pound of boiled gulf shrimp, served with cocktail sauce and lemon.

New England Clam Chowder

Entrée Choice

Surf and Turf

12oz sirloin steak with a wild mushroom demi and 2 baked stuffed shrimp; served with mashed potato and grilled asparagus.

Lobster Mac & Cheese

Elbow noodles tossed with a five cheese sauce; served with chunks of fresh lobster meat then topped with bread crumbs and baked to perfection.

Baked Seafood Combo

Cod, shrimp and scallops baked in a Newburg sauce, topped with bread crumbs; served with wild rice and asparagus.

Statler Chicken

Roasted Statler chicken served with rosemary turnips, spinach tomato orzo and a light chicken gravy.

Dessert

Pumpkin Bread Pudding

Served with a blueberry compote

Chocolate Mousse