

@ The Deck Restaurant Week Menu

1st Course

Fishermen's Chowder Tomato & Cream based Seafood Chowder

Beet & Goat Cheese Baby Arugula, Balsamic Vinaigrette, Goat Cheese, Marinated Beets gf

Traditional Caesar Salad Romaine Heart Salad with Caesar Dressing & Croutons

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

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

Entrees

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

Chicken Picatta Fresh Hand Pressed Chicken Tenderloins Egg Battered with
Lemon, Capers & Garlic, served with Mashed Potatoes & Ratatouille

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

Grilled Swordfish Grilled Swordfish with Bearnaise Sauce over
Roasted Corn & Fine Herb Risotto with Vegetable du Jour gf

Pork Paillard Parmesan Breaded and Pan Fried Pounded Thin Pork Chop with
Lemon & Garlic, over Roasted Corn & Fine Herb Risotto & Vegetable Du Jour

Fra Diavallo Spicy Linguini & Pasta Sauce with Mussels, Clams & Shrimp,
Marinara & Calamata Olives

Bolognese Ground Beef, Veal and Pancetta Sauce with Pappardelle Pasta

Broken Noodle Calamata Olives, Artichoke Hearts, Diced Tomato,
Arugula, Mozzarella Cheese & Penne Pasta V

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

Dessert

Seasonal Choices from pastry Chef Jessica Kortonick