



Restaurant Week

Lunch \$16

Course One

Minestrone Emiliana

NE Clam Chowder

Caesar Salad

romaine lettuce, classic Caesar dressing, parmesan, crostini

Bistro Salad

frisée, arugula, fennel salad, citrus buttermilk dressing

Kalbi Jjim Korean Beef

barbeque beef, scallion pancakes, Asian style slaw

Beef Carpaccio

thinly sliced beef, capers, red onion, parmigiano reggiano

Vegetable Flatbread Pizza

hummus, artichoke, roasted red pepper, red onion, goat cheese, fresh herbs

Course Two

Bahn Mi Sandwich

Korean barbeque beef, Asian slaw, country ppate, herbed aioli, fries

Fish & Chips

our classic family recipe, house made fries, slaw, tartar sauce

Bacon Onion Jam Burger

8 oz hand pattied, bacon onion jam, Dijon, cheddar, sirarcha mayo, lettuce, tomato, fries

Pan Roasted Cod

clams, potato, leek, fennel, dill, light seafood broth

Penne Pasta Marsala

sautéed chicken, mushrooms, artichoke, marsala wine, cream, parmesan, butter

Course Three

Creme Brulee

or

Classic Tiramisu



Restaurant Week

Dinner \$35

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Course Two

14 oz Bone in Ribeye

mashed potatoes, green beans, roasted shallot, red wine demi, rosemary Roquefort butter

Roasted Stuffed Statler Chicken Breast

roasted pepper, basil, fresh mozzarella stuffing, corn asiago scallion risotto cake

Lobster Carbonara

lobster, bacon, tomato, peas, creamy parmesan seafood sauce

Pan Roasted Cod

clams, potato, leek, fennel, dill, seafood broth

Traditional Porchetta

roasted boneless porkloin wrapped with pork belly, linguine pasta, au jus, butter, parmesan

Surf and Turf

petite filet mignon, 3 seared scallops, asparagus, mashed potatoes, Bearnaise sauce

Course Three

Creme Brulee

or

Classic Tiramisu