



RESTAURANT WEEK
LUNCH SPECIALS

1ST COURSE

CHOICE OF:

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

2ND COURSE

CHOICE OF:

MAHI MAHI SANDWICH

Jerk spiced Mahi Mahi with lettuce and a Savoy pineapple slaw served with our house made crisps.

TUNA NICOISE SANDWICH

Tuna salad with sliced eggs and lettuce on toasted sourdough served with a haricot vert, grape tomato potato salad.

STICKY GLAZED PORK BELLY SLIDER

Pan roasted pork belly with a cola glaze finished with peach pomegranate compote served with our house made crisps.

BUSKERS "PADDY" MELT

Our house ground burger on toasted rye with a Paddy's Irish Whiskey cheese spread and fried red onion strings served with our house made crisps.

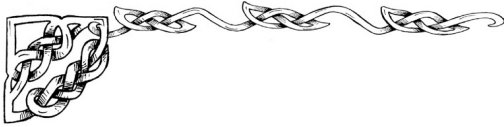
3RD COURSE

CHOICE OF:

LIMONCELLO TIRAMISU

FLOURLESS CHOCOLATE CAKE





RESTAURANT WEEK
DINNER SPECIALS

1ST COURSE

CHOICE OF:

SHAVED FENNEL SALAD

Arugula, shaved fennel, orange segments, pickled red onions and toasted pistachios served with lemon-garlic vinaigrette.

SHRIMP SPRING ROLLS

VEGETABLE SPRING SOUP

2ND COURSE

CHOICE OF:

VEAL CHOP

Grilled veal chop served with sautéed baby carrots, peas puree, mashed potatoes and a horseradish demi.

LOBSTER MEDALLIONS & PASTA

Linguine and lobster tail tossed with a champagne cream sauce finished with truffle oil and shaved parmesan.

NY SIRLOIN

Grilled center cut steak with Bleu cheese potatoes and prosciutto wrapped haricot vert.

PAN SEARED SCALLOPS

Scallops layered over a warmed chick pea and tomato salad with Dijon red wine vinaigrette.

3RD COURSE

CHOICE OF:

LIMONCELLO TIRAMISU

FLOURLESS CHOCOLATE CAKE

