

# DINNER SPECIALS

## RESTAURANT WEEK

### SPRING 2017

#### APPETIZER

##### Arugula & Strawberry Salad

Crumbled Blue Cheese, Toasted Almond, finished with a balsamic glaze

##### Seafood Chowder

##### Seafood Stuffies

Shrimp, crab, scallop clams in an herbed cracker crumb stuffing

##### Shrimp Bruschetta

Classic tomato bruschetta topped with grilled shrimp

##### Stuffed Mushrooms

Sausage stuffing

#### ENTRÉE

##### SWORDFISH PROVENCAL

Garlic, olives, crushed tomatoes, fresh herbs and capers

Served with rice pilaf and vegetables

##### NEW YORK SIRLOIN AU POUIVE

NY Sirloin with crimini mushrooms, mashed potato and vegetables

##### SEAFOOD RISOTTO

Shrimp, clams and white fish in a seafood cream sauce

##### VEAL PICATTA

Lemon caper sauce served over Fettuccini

#### DESSERT

CRÈME BRULEE

TIRAMISU

NY CHEESECAKE

CHOCOLATE MOUSSE CAKE

#### DESSERT BEVERAGES

HOUSEMADE IRISH CREAM

IRISH COFFEE

ADULT ROOTBEER FLOAT