



Restaurant Week Lunch Menu \$16

Starters

Butternut Squash Bruschetta

Grilled French bread, topped with garlic & herb cheese, roasted butternut squash & toasted pistachios.
Drizzled with fig & balsamic reduction.

Butternut Squash Soup

Butternut squash and roasted garlic, garnished with toasted pistachios.

New England Clam Chowder

Our own house made recipe.

Entrées

Chicken Capricosa

Breaded chicken breast served with mixed greens, polenta croutons, cherry tomatoes, red onions and fresh mozzarella, drizzled with balsamic vinaigrette.

Prime Rib Sandwich

Thin sliced prime rib, garlic & herb cheese, spinach, roasted red peppers & sautéed onions.
Served on a caramelized onion baguette with a side of French fries.

Sole Francaise

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

Desserts

Chocolate Bread Pudding

Topped with whipped cream

Three-Milk Cake

Traditional cake dipped in whole milk, evaporated milk, & condensed milk,
topped with whipped cream and fresh berries.



Restaurant Week Dinner Menu \$35

Starters

Butternut Squash Bruschetta

Grilled French bread, topped with garlic & herb cheese, roasted butternut squash & toasted pistachios.
Drizzled with fig & balsamic reduction.

Butternut Squash Soup

Butternut squash and roasted garlic, garnished with toasted pistachios.

New England Clam Chowder

Our own house made recipe.

Entrees

Statler Chicken

Roasted Statler chicken, served with mashed potatoes, grilled asparagus and a light chicken gravy.

Prime Rib

12 oz. prime rib, cooked to your liking and served with a twice baked & stuffed potato and grilled asparagus.

Lobster Carbonara

Linguini pasta with sautéed lobster, bacon, cherry tomatoes and green peas in a lemon-cream sauce.

Dessert

Chocolate Bread Pudding

Topped with whipped cream

Three-Milk Cake

Traditional cake dipped in whole milk, evaporated milk, & condensed milk,
topped with whipped cream and fresh berries.