

# Restaurant Week

Lunch: 11AM - 4PM \$16

Starters: choose one

Arugula-Beet Salad roasted beets, almonds, goat cheese, roasted shallot vinaigrette

(2) Baked Oysters

shiitake mushrooms, spinach, feta, bread crumbs, citrus buerre blanc

New England Clam Chowder

Lobster Bisque

Entree: choose one Fish & Chips

Lobster Mac & Cheese:

brie, Havarti dill, cream sauce, campanelle pasta, seasoned bread crumbs

Salmon Lo-Mein

stir fry vegetables, ginger soy glaze, crispy wontons

Tenderloin Salad

mixed greens, blue cheese crumble, white wine-poached pear, sliced petit tenderloin, red wine vinaigrette

**Dessert:** choose one

Mouse Cake

Or

Poached Pear

w/ vanilla ice cream



Restaurant Week Dinner 4PM - Close \$35

**Starters**: Choose one

Arugula-beet salad

roasted beets, almonds, goat cheese, roasted shallot vinaigrette

### Sampler

(2) littleneck stuffies, (2) clam cakes, chowder shooter

# (2) Baked oysters

shiitake mushrooms, spinach, feta, bread crumbs, citrus buerre blanc

# New England Clam Chowder

**Lobster Bisque** 

Entrees: Choose one

**Butter Poached Lobster** 

grilled asparagus, roasted mushrooms, creamy polenta

#### Rack of Lamb

roasted fingerling, crispy spinach, cognac fig reduction

#### Seared Scallops

prosciutto, shallot and thyme crimson lentils, sautéed arugula, cider reduction

## Grilled Ribeye Steak

roasted marble potatoes, tempura onion rings, bacon havarti dill cream

#### Chicken Portobello

sliced chicken, portobello, artichokes, sun-dried tomatoes, olives, farfalle, white wine butter sauce

Desserts: choose one

Chocolate mousse cake

Or

Poached pear

w/ vanilla ice cream