



Restaurant Week Spring 2018

Lunch Menu

\$16

COURSE ONE:

New England Clam Chowder

Spring Salad frisée, bib Lettuce, goat cheese, roasted beets, pepitas, and white balsamic vinaigrette

Lobster Fritters lobster, scallion and corn fritter, chipotle maple aioli

Beef Carpaccio thinly sliced beef, capers, red onion, parmigiano-reggiano

Flat Bread topped with chicken, roasted vegetables, queso fresco cheese, and romesco sauce

COURSE TWO:

Grilled Japanese Eggplant Sandwich roasted tomato garlic jam, grilled onion, arugula, queso fresco, on a bulky roll, with a mixed green salad

Award Winning Bacon Onion Jam Burger all natural ground beef, topped with dijon, bacon onion jam, cheddar cheese, sriracha mayo, served with house made pickles, and hand cut fries

Dry Dock Fish & Chips a family recipe served with hand cut fries and cole slaw

Chicken Pasta grilled chicken, grape tomato, garlic, broccoli rabe, asiago cheese

Teriyaki Glazed Pork over bulgur wheat with vegetable ragout

Desserts:

Tiramisu

Chocolate Bundt Cake with strawberry compote



Restaurant Week Spring 2018

Dinner Menu

\$35

COURSE ONE:

New England Clam Chowder

Spring Salad frisée, Bib Lettuce, goat cheese, roasted beets, pepitas, and white balsamic vinaigrette

Lobster Fritters lobster, scallion and corn fritter, chipotle maple aioli

Beef Carpaccio thinly sliced beef, capers, red onion, parmesano-reggiano

Flat Bread topped with chicken, roasted vegetables, queso fresco cheese, and romesco sauce

COURSE TWO:

New York Strip Steak maître d' hotel butter, frizzled onions, grilled broccoli rabe, lyonnaise potatoes

Lobster Carbonara lobster, bacon, tomato, and peas in a creamy parmesan seafood sauce

Sesame Crusted Salmon with a strawberry teriyaki glaze over faro, japanese eggplant, spring onions, and sugar snap peas

Grilled Pork Chop, pineapple pepita hominy ragout, and jalapeno cornbread

Surf & Turf petite filet mignon, three seared scallops, asparagus, mashed potatoes, béarnaise sauce

Desserts:

Tiramisu

Chocolate Bundt Cake with strawberry compote