



Spring 2018 Restaurant Week - Lunch

First Course

Rhode Island Clam Chowder (Clear Broth)

Bibb Salad

Pistachio, Radicchio, Gala Apples & Blue Cheese Vinaigrette

Crispy Prosciutto & Eggplant Caponata Bruschetta

Mozzarella, Basil

Second Course

Spicy Italian Sausage Risotto

House-Made Sausage, Peppers, Onions & Crispy Kale

Turkey Sandwich

Sundried Tomato, Goat Cheese, Arugula, Multigrain Baguette

Frito Misto

Battered Calamari, Cod, Shrimp & Peppers, Pesto Aioli, Torpedo Roll

Dessert

Raspberry Donut

Streusel

German Chocolate Cake

Coconut Anglaise



Spring 2018 Restaurant Week - Dinner

First Course

3 Local Jonah Crab Claws

Whole Grain Mustard Sauce

Steamed Razor Clams

Roasted Poblano Pepper, Fennel, & Garlic White Wine Broth

Crispy Prosciutto & Eggplant Caponata Bruschetta

Mozzarella, Basil

Second Course

Pan Seared Scallops

Roasted Potato & Leek Galette, Grilled Broccolini, Cauliflower-Saffron Puree

Arctic Char

Baby Shrimp, Potato Gnocchi, Kale, Tomato,

Extra Virgin Olive Oil, Champagne Vinegar Emulsion

Petite Filet

5oz Grilled Filet Mignon, Layered Peruvian Potato, Roasted Pepper & Portobello,

Lobster Salsa Verde

Dessert

Raspberry Donut

Streusel

German Chocolate Cake

Coconut Anglaise