



Restaurant Week 2018

\$35.18 Dinner

First Course

Butternut Squash and Kale Salad
Quinoa. Butternut squash, kale, feta, cranberry dressing

New England Clam Chowder

Crab and Corn Fritters
Crab, roasted corn, old bay aoli

Second Course

Jumbo Lump Crab Cake
Lemon, tartar, slaw

Prosciutto & Mozzarella Chicken
Whipped potatoes, sautéed spinach, port wine reduction

Crispy salmon with winter fruit salsa
Golden jewel blend, cranberries, cilantro, pomegranate, jalapeno, candied beets

Short Ribs
Crispy polenta, French green beans, apple cider au jus

Third Course

Malted Waffle Ice Cream Sandwich
Chocolate chip

Apple Pie
Caramel drizzle, vanilla ice cream