

Restaurant Week, April 2018

~Starters~

New England Clam Chowder,

Avocado toast- toasted sourdough, avocado spread,
corn and tomato pico de gallo,
shredded Monterey cheese and chipotle emulsion.

House salad with herb vinaigrette.

~Lunch~

Tuscan Chicken Baguette - on toasted baguette, roasted tomatoes, shredded mozzarella and pesto aioli.

Cornmeal Crusted Haddock Sandwich- lightly fried on a toasted brioche bun, remoulade, lettuce and tomato.

Steak House Stir Fry- with sautéed carrots, peas, mushroom, broccoli and scallions with house made ponzu served over basmati rice.

Spring Vegetable Ratatouille Raviolis- cheese filled raviolis tossed with tomato, peppers, zucchini, summer squash and topped with parmesan bread crumbs.

~Dinner~

Honey and Balsamic Glazed Tenderloin Tips- garlic mash potato and daily vegetable.

Herb Roasted Hen with Tuscan Pasta- served over penne pasta with roasted tomato, mozzarella and wilted arugula.

Haddock Picatta- broiled haddock with lemon caper butter sauce, basmati rice and daily vegetables.

Spring Vegetable Ratatouille Raviolis- cheese filled raviolis tossed with tomato, peppers, zucchini, summer squash and topped with parmesan bread crumbs.

~Dessert~

Peanut butter mousse squares with shaved chocolate and whipped cream,

Macerated berries and cream dusted with caramel sugar