

DINNER MENU

July 20th-July 25th



STARTERS

A choice of

TEMPURA FRIED VEGGIES

Baby carrots + sweet peppers + baby artichokes + shisho sauce

BUTTERLEAF SALAD

Heirloom tomatoes + pickled onions + gorgonzola

NEW ENGLAND CLAM CHOWDER

Made from scratch

SPINACH AND ARTICHOKE DIP

Artichoke hearts + fresh spinach + pepper jack cheese



ENTRÉES

A choice of

MOJO MAHI MAHI

Grilled citrus mojo + fresh pineapple relish + rice pilaf

BRAISED SHORT RIBS

Sauce Chasseur + whipped potatoes + tri-colored carrots

PARMESAN CRUSTED CHICKEN

Heirloom tomato medley + truffle mac and cheese



DESSERT

A choice of

BLOOD ORANGE MERINGUE TART

\$30 PER PERSON

not including tax and gratuity