

**Restaurant Week
Fall 2011**

3 Courses for \$25

Starters

Choose One

New England Clam Chowder

fresh Ipswich clams, cider brined bacon, red bliss potatoes

Smoked Pumpkin Bisque

Local Spring Mix

cucumber, tomato, crispy carrots, balsamic-citrus vinaigrette

Caesar

garlic croutons, crisp romaine, white anchovy fillets, parmesan

Entrees

Choose One

Pan Seared Organic Statler Chicken Breast

mashed potato, grilled asparagus, brandy cream sauce

Two 4oz. Grilled Tenderloin Tips

mashed potato, dressed arugula, garlic cream sauce

Almond Crusted Haddock

rice pilaf, sautéed spinach, wine butter sauce

Fall Vegetable Quinoa Pilaf

squash, turnips, braised carrots, chives

Dessert

Choose One

Chef's Choice Cheesecake

ask your server for details

Bread Pudding of the Day

ask your server for details