

Restaurant Week Menu

Option 1 - Two items for \$15

Choose one item from each category

Starters

Small house salad

Mixed field greens, carrots, cherry tomatoes, Cucumbers and Bermuda onions topped with garlic croutons.

Small Caesar Salad

Crisp romaine leaves tossed in a classic Caesar dressing, topped with parmesan cheese and croutons.

Cup of Chili

Housemade with the finest ground beef, topped with Monterey Jack and cheddar cheeses and green onions.

Cup of Clam Chowder

New England's Classic creamy Chowdah Topped with bacon. Served with Oyster crackers.

Entrees

Citrus Torched Tuna

Ahi tuna coated with a blend of 7 spices, seared rare then drizzled with a sweet citrus soy glaze. Served with jasmine rice and Asian slaw.

White Truffle Mac & Cheese

Cavatappi pasta in a creamy four cheese sauce, drizzled with white truffle oil and baked with seasoned breadcrumbs.

Chicken Melanese

Sauteed chicken breast, broccoli, fresh basil and garlic, tossed with penne in a creamy sun-dried tomato pesto.

Fish 'n Chips

Beer battered Atlantic cod deep fried until golden brown. Served with coleslaw, fries and tartar sauce.

BBQ Steak Tips

Grilled marinated tips glazed with BBQ sauce and served with your choice of two sides.

Restaurant Week Menu

Option 2 - Three items for \$25

Choose one item from each category

Appetizers

Butternut Squash Arancini

Herbed Risotto stuffed with butternut squash lightly breaded and fried to a golden brown. Served with sage cream sauce.

Seared Ahi Tuna

Rare ahi tuna seared with our 7 spice blend and drizzled with a sweet citrus soy glaze. Served with a side of Asian slaw.

Margherita Pizza

Tomato sauce, mozzarella, oregano, basil and shaved parmesan.

Italian egg rolls

Crispy egg rolls filled with prosciutto, mozzarella cheese, fresh basil and roasted red peppers, served with extra virgin olive oil and a balsamic reduction.

Entrees

Citrus Torched Tuna

Ahi tuna coated with a blend of 7 spices, seared rare then drizzled with a sweet citrus soy glaze. Served with jasmine rice and Asian slaw.

White Truffle Mac & Cheese

Cavatappi pasta in a creamy four cheese sauce, drizzled with white truffle oil and baked with seasoned breadcrumbs.

Chicken Melanese

Sauteed chicken breast, broccoli, fresh basil and garlic, tossed with penne in a creamy sun-dried tomato pesto.

BBQ Steak Tips

Grilled marinated tips glazed with BBQ sauce and served with your choice of two sides.

Desserts

Chocolate Lave Devine

Rick chocolate cake with a warm, velvety center, served with vanilla ice cream and topped with hot fudge.

Fried Apple Cheesecake

Crispy fried pastry filled with cinnamon glazed apples and cream cheese, tossed in cinnamon sugar and served with ice cream and caramel.

Seasonal Sorbet

A lighter and refreshing dessert option, our sorbet changes seasonally based on the freshest fruit available.

Fried Snickers

Two Snickers bars wrapped in a crispy shell, deep fried and topped with chocolate sauce with vanilla ice cream.