



RESTAURANT WEEK
OCTOBER 28TH - NOVEMBER 10TH

DINNER

Sunday, Monday, Wednesday, Thursday
(Not available Tuesday, Friday, Saturday)
5pm-9pm
\$39.95

STARTERS

POLENTA BITES (gf)
Smoked paprika aioli, sea salt

TUNA TARTARE
Avocado, soy, sesame, cilantro, crispy wontons

CRISPY GOAT CHEESE SALAD (v)
Arugula, roasted yellow beets, candied pecans, raspberry vinaigrette

NEW ENGLAND CLAM CHOWDER
Littleneck clams, bacon, gold potatoes, oyster crackers

MAINS

TAGLIATELLE
Roasted butternut squash, brussels sprouts, parmesan, sage

PAN SEARED SALMON (gf)
Creamy polenta, kale, roasted mushrooms, grilled lemon, olive oil

HERB ROASTED CHICKEN BREAST (gf)
Free range, sweet potato puree, haricot verts, pan jus

PETITE FILET MIGNON (gf)
Whipped potatoes, grilled broccolini, au jus

DESSERT

FLOURLESS CHOCOLATE CAKE (gf)
Vanilla ice cream, creme anglaise

BANANA BREAD PUDDING
Served warm with vanilla ice cream & bourbon caramel sauce