



Spring Restaurant Week 2019

LUNCH - \$20

STARTERS:

Lobster bisque - native lobster, corn, chorizo, chive

Spinach salad - hard-boiled egg, bacon, mushroom, pickled onion, sherry vinaigrette

Oysters on the half shell, lemon wedge

ENTREES:

Shaved Steak Sandwich - roasted peppers, caramelized onion, cheddar fondue, torpedo roll

Fish & Chips - beer battered haddock, French fries, tartar sauce, lemon

Spring Vegetable Risotto - sweet pea, asparagus, spring onion, lemon, parmesan

DINNER - \$35

STARTERS:

Lobster Bisque - native lobster, corn, chorizo, chive

Bibb Salad - poached pear, blue cheese, walnut, buttermilk dressing

Grilled Shrimp Skewer - vegetable slaw, togarashi spiced peanut, peanut sauce

ENTREES:

New England Cioppino - white fish, baby shrimp, squid, mussels, tomato broth, baguette

Chicken Piccata - tomato, artichoke, caper, linguini, lemon butter sauce

Grilled Salmon - goat cheese polenta, arugula salad, roasted sweet peppers, kalamata olive, lemon olive oil

DESSERTS:

Roulade - Devil's Food Cake, strawberries & cream filling, rhubarb compote

Paplova - baked meringue, ginger Chantilly, citrus-mint salad