



## RESTAURANT WEEK | SPRING 2025

SELECT ONE FROM EACH COURSE - \$52 PP

### 1ST COURSE

#### NEW ENGLAND CLAM CHOWDER

Chopped clams, bacon, celery, onion, potato and cream (GF)

#### SOUTHWEST CHOPPED SALAD

Romaine, tomatoes, corn, avocado, cheddar cheese, red onions, crispy tortilla strips, chopped bacon, honey-lime dressing

### 2ND COURSE

#### PAN-SEARED COD

Parmesan and herb-crusted cod, cherry tomatoes, shallots, garlic, fingerling potatoes, kale

#### MOROCCAN BAKED CHICKEN

Cornish hen, kalamata olives, shitake mushrooms, onions, garlic, herbs, preserved lemon, Moroccan bread

### 3RD COURSE

#### CHEF'S BROWNIES

Served with vanilla ice cream, whipped cream and cinnamon sugar wontons.

#### KEY LIME PIE

Served with whipped cream and kiwi sauce.

### FEATURED BEVERAGES

#### COCKTAIL

##### MANDARINO SPRITZ

Prosecco, Dell 'Etna Blood Orange liqueur, Tangerine Juice, on ice / 12

#### WINE

O Filio da Condesa Albarino / 12  
Chateau St. Sulpice Bordeaux Blend / 14

#### DRAFT

##### STRAWBERRY LEMON SQUISH SOUR

Great Rhythm / 8

REGULAR MENU ALSO AVAILABLE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.