



Milford Restaurant Week 2025

Prix-Fixe Dinner Menu

\$49 plus tax

Includes one appetizer, one entrée, and one dessert

A P P E T I Z E R S

SOUP OF THE DAY

HOUSE OR CAESAR SALAD

CORN CRÈME BRÛLÉE

Chopped Sous Vide Double Smoked Brown Sugar Bacon, Cherry Pepper Chimmichurri,
Micro Cilantro

STUFFED QUAHOG CLAMS "STUFFIES"

Chopped Quahog Clams, Fennel Sausage,
New England Stuffing, Tabasco Aioli

CRAB RANGOON

Mango-Chili Sauce

GRILLED OCTOPUS PULPO ALA GALLEGA

Spanish Olives, Fennel, Potato, Roasted Garlic, Paprika, Olive Oil

BUNUELOS CHEESE BREAD

Mojo Dipping Sauce

CRISPY BRUSSELS SPROUTS

Everything Spice, Hot Honey

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition
Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, sesame or wheat. Before placing your order, please inform your server if a person in your party has a food allergy.*

ENTREES

PRIME COULETTE STEAK

Sweet Corn Puree, Harvest Vegetables, Onion Straws, Maple Bourbon Butter Candied Bacon

FRIED RED SNAPPER PESCADO FRITO

Whole Fried Red Snapper, Coconut Rice, Fried Plantains, Avocado, Tomato, Citrus Salsa, Cilantro Oil

OXTAIL STEW RABO ENCENDIDO

Stewed Oxtail, Carrots, Onions, Pimento, Green Chilies, Plantains, Olives, Tomato Ragu, Chipotle Mashed

BENTO BOX

Ginger Garlic Edamame, Stir-Fry Vegetables, White Rice, Carrot Ginger Salad
Choice of: Tempura Shrimp or Tonkatsu Steak

CHICKEN MILANESE

Pinenut Parmesan Crusted, Baby Arugula, Basil Tomatoes, Mashed Potato, Lemon Butter Sauce, Aged Balsamic

BUTTERNUT SQUASH RAVIOLI

Apple Butter Cream Sauce, Shaved Parsnip Squash, Sweet Cranberry, Crumbled Pecans

BRAISED PORK PERNIL

Pork Shoulder, Traditional Rice and Beans, Sweet Plantains

DESSERT

CHOUXNUT

A crisp and chewy chouxnut pastry filled with a milk chocolate mousse and topped with a dark chocolate fondant icing, spirals of milk chocolate, and finished with white chocolate curls and vanilla gelato

MAPLE-BOURON BUNDT CAKE

Maple Icing, Caramel Sea Salt Gelato, Blueberry Sugar

COOKIE BATTER CRÈME BRULEE

Freeze Dried Caramel Sea Salt Ice Cream Crumbles

TIRAMISU CHOCOLATE CUPS

Milk Chocolate Cups Filled with Tiramisu, Mint Chocolate Chip Crumbles

CRÈME BRULEE NEW YORK CHEESECAKE

Creamy Traditional New York Cheesecake, Finished with Caramelized Sugar, Strawberry Pearls

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