



Milford Restaurant Week 2025

Prix-Fixe Lunch Menu

\$27 plus tax

Includes one appetizer, one entrée and a soft drink, coffee or tea

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

COLOMBIAN BUNUELOS CHEESE BREAD

Mojo Dipping Sauce

CRAB RANGOON

Mango-Chili Sauce

STUFFED QUAHOG CLAMS "STUFFIES"

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

CRISPY BRUSSELS SPROUTS

Everything Spice, Hot Honey

E N T R E E S

AUTUMN SALAD

Chipotle-Cinnamon Grilled Chicken, Butternut
Squash Ribbons, Shaved Rainbow Carrot, Baby
Kale, Sweet Cranberry, Candied Ginger, Cider
Vinaigrette

PUERTO RICAN BRAISED PORK PERNIL

Traditional Braised Pork Shoulder, Traditional
Rice and Beans, Sweet Plantains

LOBSTER LO MEIN

Lobster, Traditional Street Noodle Stir-Fry

NEW ENGLAND SEAFOOD BREAD BOWL

Lobster, Shrimp, Scallop, Potato, Turnip,
Onions, Celery, Carrots, Cream Reduction

BEEF STROGANOFF BREAD BOWL

Beef Tenderloin, Mushroom, Onion, Egg
Noodles, Traditional Demi-Cream Gravy

SPAGHETTI SQUASH

Cauliflower, Sweet Potato, Red Onion, Feta,
Cracked Falafel, Smoked Olive Oil,
Zaatar Spice, Tahini Drizzle

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.