

Restaurant Week

Dine In Only \$35 per person

Appetizers

Crispy Taco Eggrolls

Ground beef, cilantro, diced tomatoes, scallions and cheddar with a beer cheese dipping sauce

French Onion Soup

A savory classic broth with caramelized onion, seasons bread and melty cheese

Chicken Philly Twice Baked Potato

A twice baked potato stuffed with chicken, bell peppers and onions then topped with a provolone & mozzarella cheese sauce

Entrees

Creamy Chicken

Perfectly pan seared chicken breast with a creamy blend of bacon, mushrooms, spinach and garlic

Hot Buttery Lobster Roll

Fresh lobster on a toasted brioche bun with warm Cabot butter and french fries

NY Strip Diane

Juicy, hand-cut New York strip seared to perfection and finished in a rich brandy cream sauce with Dijon, garlic, and onions and a side of roasted parmesan broccoli

Harvest Salad

Mixed greens, roasted butternut squash, raisins, crumbled goat cheese, cucumbers, carrots and pepitas with a citrus vinaigrette

Dessert

Lava Cake

Warm chocolate cake with a molten chocolate center, with a scoop of vanilla icecream

Warm Bread pudding

Topped with caramel, white chocolate chips and whip cream

Lemon Sorbet

Fresh lemon sorbet served in a lemon shell

