

EAST GREENWICH
Restaurant Week

September 21—September 30



3 COURSE PRIX FIXE

\$24.77 PER PERSON

COURSE 1

Italian Wedding
Household Favorite

Tuna Tartar

Sushi Grade Tuna, Avocado, Carrots, Crispy Wonton, Sesame Ginger Dressing

Potato and Red Quinoa Tater Tots

Mashed Potato, Cheddar Cheese, Signature Dipping Sauce

COURSE 2

Gulf Shrimp Carbonara

Fresh Bucatini Pasta, Pancetta, Shallot, Egg, Peas, Reggiano

Pan Roasted Halibut (8oz)

Yellow Rice, Grilled Asparagus, Black Bean Pico de Gallo

Braised Short Ribs (10oz)

12 Hour Braised Short Rib, Mushroom Risotto

COURSE 3

Wild Berry Bread Pudding

Vanilla Ice Cream, Fresh whipped cream

Cinnamon Gelato

Sea Salt Caramel, Fresh Whipped Cream

No Changes or Substitutions Please

Not Your Moms Meatloaf

Chefs take on this classic dish, layered with a creamy shaved red bliss & sweet potatoes au gratin, herbed ground meats, & fresh mozzarella. Topped with crisp apple bacon & baked to a bubbling perfection.

Pesto Crust Salmon

Pan seared fresh Atlantic salmon, served over roasted corn, stewed Garbanzo bean & squash succotash. -GF

Baked Chicken Mozzarella

All natural pan-seared chicken breast, crumbled Italian sausage, roasted red peppers, & artichoke hearts tossed with rigatoni in a smooth pink sauce baked with fresh mozzarella.

Steak Tips & Florentine Risotto

A generous portion of steak tips, served with slow simmered arbio rice. Finished with wilted spinach, gorgonzola cheese, & drizzled with a sweet port reduction. -GF

DESSERT COURSE

Chocolate Hazelnut Mousse Topped w/ Whipped Cream, Fresh Berries & Roasted Hazelnuts-GF

OR

Homemade Warm Apple Crisp, Topped w/ Vanilla Ice Cream

OR

Caramel Apple Martini (21+)

Not Valid With Any Other Special Offers (Sweet Deals, or Restaurant.com), Split Plates Not Available, No Substitutions, & Excludes Saturdays
