



Spring Restaurant Week 2019

APPETIZERS

Mediterranean Flatbread

Roasted Red Peppers. Artichokes, Mushrooms. Olives. Goat Cheese. Sun Dried Tomato Aioli.

Thai Curry Coconut Mussels

Yellow Curry. Coconut Milk. Lime. Cilantro, Ginger. Grilled Bread.

Braised Beef Bruschetta

Caramelized Onions. Gorgonzola. Tomato Basil Relish. Balsamic Reduction. Grilled Ciabatta.

Buffalo Fried Cauliflower

Blue Cheese Aioli. House Made Gardiniera.

ENTREE

Shrimp Pad Thai

Carrot. Zucchini. Bean Sprouts. Bell Peppers. Red Onion. Rice noodles. Cilantro. Basil. Creamy, Spicy, Sweet and Sour Sauce. Toasted Peanuts.

Stuffed Flounder

Horseradish Ritz Cracker Stuffing. Mashed Potatoes. Gingered Baby Bok Choy. Miso Beurre Blanc.

Seafood Newburg Stuffed Pepper

Finfish, Shrimp, Scallops, Brown Rice all in a Lobster Sherry Cream Sauce, baked in a Red Bell Pepper with Ritz Cracker Crumbs. Served with Petite House Salad.

Pan Seared Cod Ribollita

A Tuscan Bread Soup with Tomatoes, Cabbage, Broccoli Rabe, Escarole, Gigande Beans, Carrots and Roasted Eggplant. Drizzled with Spicy Anchovy Aioli.

DESSERT

Lemon Raspberry Passion Cake

White Chocolate Whipped Cream

Too Much Chocolate

Warm Triple Chocolate Cookie Pie. Dark Chocolate Dream Ice Cream. Chocolate Crème Anglaise. Cocoa Whipped Cream.

* The Department of Public Health advises that consuming undercooked meats, poultry, eggs or seafood may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy

\$30.00pp tax and gratuity not included