



## Dinner Menu

January 8th - February 5th  
Monday-Thursday 3pm-10pm | Friday 3pm-11pm | Saturday 4pm-11pm | Sunday 4pm-10pm

### FIRST COURSE

*A choice of one*

New England Clam Chowder

Organic Mixed Greens Salad

tomato, cucumber, red onion, champagne vinaigrette

Crispy Calamari

citrus aioli

### SECOND COURSE

*A choice of one*

Famous Fish and Chips

tartar sauce, lemon, malt vinegar and french fries

Rosemary Roasted Chicken

roasted potatoes, seasonal vegetables, rosemary jus

Grilled Salmon

bloomsdale spinach, roasted potatoes, charred tomatoes, fresh herbs

### SUPPLEMENTAL ENTRÉE

Steak Frites

12oz skirt steak, french fries, chimichurri + 10

### THIRD COURSE

*A choice of one*

Chef's Assorted Mini Cakes

Seasonal Fruit Sorbet

**\$29 per person**  
not including tax and gratuity

### WINE BOTTLE SPECIALS

Wycliff Brut or Brut Rose 25

J Vineyards Pinot Gris 35

Cambria Clone 4 Chardonnay 30

Votre Sante Pinot Noir 30

Arrowood Estate Cabernet 30

Dark Horse Petite Sirah 30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Limited time only. Not offered during brunch or for special events. Management reserves all rights.  
Valid from January 8th to February 5th. Cannot be combined with any other offer.