



Sunset Menu

THREE-COURSE PRIX FIXE

Available 4 PM to 5:30 PM in the Dining Room

STARTERS

Choice of one

New England Clam Chowder

Local Greens Salad

ENTREES

Choice of one

Herb Roasted Prime Rib (10 oz) mashed potatoes, creamy horseradish, seasonal vegetables

Jidori Chicken Breast organic airline breast, pan roasted, free range, caramelized onions, au gratin potatoes, seasonal vegetables, chicken jus

Cedar Plank Salmon sweet soy glaze, seasonal vegetables, spicy cabbage salad

Mushroom Ravioli white truffle cheddar cheese sauce, shaved parmesan, arugula, oven burnt tomatoes

DESSERT

New York-Style Cheesecake house made drizzled with fresh raspberry sauce

\$28.95 PER PERSON

\$30.95 *for parties of 15 or more*

Not valid on holidays, with any other promotion or special events.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food illness, especially if you have certain medical conditions.