



3 COURSE PRIX FIXE MENU

\$29.00 if seated between 5:00 and 5:15 *Beverages, tax and gratuity not included*

Appetizers

Garden Salad

mixed greens with cherry tomatoes, carrots, cucumbers, croutons (*optional*), choice of dressing

Caesar Salad

shaved Parmesan, creamy Caesar dressing, croutons (*optional*), whole anchovies (*optional*)

New England Clam Chowder

Soup of the Day

Entrées

Grilled Salmon with Oyster Mushrooms, Leeks and Heirloom Cherry Tomatoes

herb beurre blanc, sautéed baby kale, Wehani rice

Chicken Francaise

fresh vegetable, Merion potato cup, lemon caper beurre blanc

Pappardelle Bolognese with shaved Grana Padano

Boneless Beef Short Ribs

braised carrots and onions, mashed potatoes, rich red wine sauce

Roasted Delicata Squash stuffed with Tabbouleh and Veggies

with babaganoush, blistered cherry tomatoes, roasted corn-tomato salsa, tomatillo salsa verde

Carnivores and pescatarians: if you wish, add a 4 oz. portion of grilled salmon or chicken breast

Desserts

Key Lime Pie

Chocolate Pots de Crème with Whipped Cream,
Bananas Foster Bread Pudding with Caramel Sauce
Vanilla Ice Cream