

WINTER DINING SERIES

SOUPS AND SALADS

**CLAM CHOWDER
SOUP OF THE DAY**

MIXED GREENS

with tomato, carrots, red onion and croutons
in a balsamic vinaigrette

CAESAR SALAD

topped with parmesan & croutons

APPETIZERS

GRILLED FOCACCIA BREAD

topped with prosciutto and a mixture of
tomato, fresh mozzarella, basil, garlic, and
olive oil

FRIED CALAMARI

with cherry peppers served with sweet thai
chili sauce and peanuts

ENTREES

**SAUTEED CHICKEN BREAST - WITH CHERRY TOMATO, BANANA PEPPERS, AND
SPINACH IN A ROASTED GARLIC CREAM SAUCE**

FISH AND CHIPS- SERVED WITH COLE SLAW AND A HOUSE MADE SPICY TARTAR

GRILLED NEW YORK STRIP - WITH A CRACKED BLACK PEPPER DEMI

HERB ENCRUSTED SALMON - WITH A HERBED CREAM SAUCE

BAKED STUFFED SHRIMP

**ALL ENTREES SERVED WITH STARCH AND VEG
UNLESS OTHERWISE NOTED**