Course One

Clam Chowder

Mini Rhode Island Clam Cake

Wedge Salad
Crisp Iceberg, Blue Cheese Dressing, Tomatoes, Apple Wood Smoked Bacon

Caesar Salad
Romaine, Caesar Dressing, House Made Herb Croutons and Shaved Parmesan

Field Greens
Cucumber, Cherry Tomato, Charred Onion, Radish, Meyer Lemon Vinaigrette

Course Two

Chicken Milanese
Warm Arugula and Tomato Salad, Herb-Infused Whipped Potatoes

Chicken Marsala
Sautéed Mushrooms, Herb-Infused Whipped Potatoes, Grilled Asparagus

Linguini and Clams
Choice of Red or White Sauce.

Dijon Herb-Encrusted Haddock
Lemon Buerre Blanc, Herb-Infused Whipped Potatoes, Grilled Asparagus

Brick Oven Baked Penne Pasta
Pink Vodka Sauce with 4 Cheeses (Parmesan, Pecorino, Mozzarella & Fontina)

Course Three

Flourless Chocolate Torte
Vanilla Creme Brulee

Dinner includes one complimentary house wine or bottled beer