PRIME TIME DINNER
3-Course Prix-Fixe for $45 Per Person
Choice of an Appetizer, Entrée & Dessert
Optional Wine Pairing for $29 Per Person

APPETIZERS
Wine Pairing: Glass of Prosecco

New England Clam Chowder
oyster crackers, smoked bacon

Classic French Onion Soup
sweet vidalia onions, sherry, crostini

Fresh Green Salad
mixed greens, cucumbers, cherry tomatoes, shaved red onions, fontina cheese, balsamic vinaigrette

The Wedge
tomato, onion, blue cheese dressing, tomato vinaigrette

Dry-Aged Meatball
herbed ricotta, parmesan cheese, roasted garlic toastpoints

Baked Clams Casino
roasted sweet bell peppers, bacon

Surf & Turf Dumplings
kombu ginger-soy broth, cilantro

ENTRÉES
Wine Pairing: Choice of Au Bon Climat Pinot Noir, Patton Valley Chardonnay, or Durant & Booth Cabernet Sauvignon

6oz. Petite Filet Mignon*
fresh vegetables

12oz. Boneless Prime Rib*
baked potato, au jus

Herb-Roasted Chicken
whipped potatoes, honey-glazed carrots, roasted leek jus

Boneless Short Rib
ricotta cheese cavatelli, english peas, mushroom cream sauce

Seared Stonington Jumbo Scallops*
mashed cauliflower, bacon, brussels sprouts, lemon-garlic butter sauce

Honey Garlic Double-Cut Berkshire Pork Chop*
butternut risotto, roasted asparagus

Faroe Island Salmon*
tuscan couscous, broccolini, roasted pepper coulis

DESSERTS
Wine Pairing: Choice of Moscato d’Asti or Ruby Port

Vanilla Crème Brûlée

Warm Apple Blueberry Cobbler
cinnamon crumble topping, vanilla gelato

Ice Cream Sundae

Chocolate Fudge Cake
black cherry gelato, whipped cream

*available Monday – Thursday, 4pm – close, and All Day Sunday

*Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have certain medical concerns.

Executive Chef Gary LaMothe
A CRAVABLE EXPERIENCE