

# WINTER PRIX FIXE

Choice of 4-Courses Plus A Bottle Of Wine

Sunday - Thursday | \$69 Per Couple | thru April 30th\*

## WINES

*{ one bottle per couple }*

### BERINGER STONE CELLARS

Cabernet Sauvignon

Chardonnay

Sauvignon Blanc

## APPETIZER

*{ one per couple }*

### MACADAMIA SHRIMP

amaretto dipping sauce

### RHODE ISLAND CALAMARI

pan-fried local Rhode Island squid, peppers and garlic butter

## SALAD

### CAESAR

house-made Caesar dressing, imported anchovies

### GARDEN SALAD

with choice of dressing

## ENTRÉE

### SEAFOOD PIE

shrimp, scallops and haddock served in a lobster sherry cream sauce with jack cheese, topped with a flaky puff pastry; accompanied with a roasted winter squash

### NORTH ATLANTIC SALMON

grilled and topped with a red onion & fennel jam;  
served with roasted red bliss potatoes and roasted acorn squash

### PORCINI RUBBED CHICKEN BREAST

sweet potato gnocci, pumpkin cream and baby spinach

### LOBSTER MAC N CHEESE

fresh lobster meat baked in a rich Vermont White Cheddar sauce with cavatappi pasta

## DESSERT

Selection of Assorted Ice Cream

Chocolate Gateau

*\*Not available on Valentine's Day.*