

appetizers

- greek style bruschetta**, tomato, feta, kalamata olives 10.
- countneck clams**, fall river chourizo, tomato, scallion-garlic butter, pinot grigio 11.
- buffalo chicken wings**, blue cheese, carrot+celery 8.
- barbecue chicken quesadillas**, salsa, sour cream 9.
- shrimp cocktail**, cucumber, spicy horseradish sauce 10.
- calamari**, soy-chili dipping sauce 11.

grille salads

- caesar**, romaine hearts, parm, crouton, white anchovy 8.
- seasonal garden**, mesclun, carrot, daikon, cucumber, tomato 7.
- iceberg wedge**, pepper bacon, tomato, great hill blue cheese 8.

soups

- bistro three cheese french onion soup** 7.
- new england clam chowder** cup 4. bowl 6.

entrees

- halibut**, red rice, pea, asparagus, petite jonah crab salad 23.
- pan seared salmon**, roasted fennel and asparagus, balsamic 20.
- chicken and shrimp pasta**, spicy pink vodka sauce 19.
- porcini mushroom crusted ny sirloin**, charred onion-rocket salad 26.
- filet mignon**, green peppercorn cognac cream 30.
- chicken forestiere**, mushroom marsala cream 19.
- seared scallops**, butternut risotto, leek and bacon, beet vin. 30.
- porterhouse pork chop**, butternut risotto, pear and cranberry condiment 30.

sweet treats

- new york style cheesecake**, strawberries 6.
- chocolate lava cake** with a molten center, vanilla sauce 6.
- apple blossom** a la mode 6.
- boston cream cake**, chocolate sauce 6.

dinner winter 2008

Prix fixe
3 courses for 29.95

choice of:

1

Greek bruchetta, tomato, kalamata, feta

Clam chowder

Iceberg wedge salad

Lobster bisque

2

Grilled 16oz porterhouse pork chop, butternut squash risotto, pear and cranberry condiment

Seared salmon, roasted fennel and asparagus, balsamic reduction

Chicken forestiere, mushroom marsala, risotto, French beans

Chicken and shrimp pasta, spicy pink vodka sauce

porcini mushroom crusted NY sirloin, charred onion-rocket salad

3

Chocolate lava cake, vanilla sauce

Warm apple blossom

Boston cream pie