

# Three Course Prix Fixe Menu

*All Evening Sunday thru Thursday*

*\$21.95 for 3 Courses*

## Appetizers and Salads

*Baby field greens with cucumber ribbons, mini tomatoes, red onion, beet curls and honey balsamic vinaigrette*

*Traditional Caesar salad with tender romaine tossed with a creamy lemon garlic dressing, herb croutons, and romano cheese*

*Teriyaki grilled chicken over lo mein noodles, marinated vegetable slaw, and sweet soy drizzle*

*Home made New England clam chowder*

*Crispy fried Point Judith calamari with cherry peppers, fire roasted tomato sauce, and old bay remoulade*

## Entrees

*Pan roasted teriyaki Atlantic salmon with stir fry vegetables, toasted sesame and wasabi whipped potatoes*

*Grilled marinated bistro steak and grilled shrimp served with whipped potatoes, sautéed green beans and red wine sauce.*

*Beef Bolognese with handcrafted Fusilli pasta, portobello mushrooms, slivered shallots, basil chiffonade, and a touch of cream*

*Marinated chicken tenderloins sautéed with bacon, garlic, capers, tri-color bell peppers then finished with diced cherry peppers, lemon, butter and white wine, served over fresh Fusilli pasta*

*Maple glazed center cut pork chop with Moms scalloped potatoes, wilted spinach, and coarse mustard sauce*

*Lightly battered and pan fried sole served over fresh shrimp stir fried rice with peppers, snow peas, ginger & garlic and finished with a sweet soy drizzle.*

## Desert

*Chilled creamy vanilla bean custard topped with a caramelized sugar crust*

*Raspberry truffle brownie sundae with vanilla ice cream, chocolate and raspberry sauce*

**\*COUPONS NOT VALID IN CONJUNCTION WITH THIS MENU  
NO SUBSTITUTIONS PLEASE**