



Three Course Prix-Fixe Menu
LUNCH- \$ 16.95 PER PERSON

Course 1

BABY GREENS SALAD

Tomatoes, Olives, Onions, Cucumbers,
Balsamic Vinaigrette

1149 CLAM CHOWDER

Mini Rhode Island Clam Cake

CAESAR SALAD

Romaine, Shaved Parmesan, Croutons,
Caesar Dressing

Course 2

TUNA PITA MELT

Olive Oil Poached Yellow Fin Tuna Salad,
Romaine, Tomatoes, Onions, Chopped Olives,
Red Peppers, Swiss Cheese, Oil & Vinegar

CHICKEN PARMESAN SANDWICH

Breaded Chicken Breast, House Marinara,
Mozzarella, Tomato & Onion on a Potato Roll

GRILLED CHICKEN CLUB WRAP

Bacon, Lettuce, Tomato, Onions, Avocado,
Mayo, Wood Fired Flat Bread

FISH + CHIPS

Served With Hand Cut Fries, Coleslaw,
House Made Tartar + Cocktail Sauce

Course 3

VANILLA BEAN CHEESECAKE

Strawberry Sauce

FLOURLESS CHOCOLATE TORTE

Chantilly Cream & Caramel Sauce

SORBET OF THE DAY

GELATO OF THE DAY

Three Course Prix-Fixe Menu
DINNER- \$ 34.95 PER PERSON

Course 1

BABY GREENS SALAD

Tomatoes, Olives, Onions, Cucumbers,
Balsamic Vinaigrette

1149 CLAM CHOWDER

Mini Rhode Island Clam Cake

CAESAR SALAD

Romaine, Shaved Parmesan, Croutons,
Caesar Dressing

Course 2

SHORT RIBS

Roasted Corn Succotash, Mashed Potatoes,
Red Wine Bordelaise

HOUSE PENNE SAUTÉ

Grilled Chicken and Sausage,
Fire Roasted San Marzano Tomatoes,
Red Wine, Marinara

TWIN PORK CHOPS

Vinegar Peppers, Spaghetti Aglio E Olio

LOBSTER TRUFFLE MAC + CHEESE

Cavatappi Pasta, Truffle Asiago Cream,
Toasted Bread Crumbs

Course 3

VANILLA BEAN CHEESECAKE

Strawberry Sauce

FLOURLESS CHOCOLATE TORTE

Chantilly Cream & Caramel Sauce

SORBET OF THE DAY

GELATO OF THE DAY