



# SUMMER DINNER

## PRIX FIXE MENU

Tuesday - Thursday  
4pm-9pm

**\$42.95**

Friday - Saturday  
4pm-5pm

### STARTERS

**ORGANIC SUMMER GREENS**

*Grape Tomatoes  
Champagne-Walnut Vinaigrette*

**ROASTED CORN BISQUE**

*or SOUP OF THE DAY*

**PRINCE EDWARD ISLAND MUSSELS**

*White Wine Fresh Herb Broth  
Garlic Croustade*

**POINT JUDITH CRISPY CALAMARI\***

*Add \$3*

*Baby Arugula, Red Onion  
Peach Sweet Chili Vinaigrette*

### ENTREES

**MISO-GLAZED**

**MARINATED SALMON BOWL**

*Steamed Farro with Edamame  
Red Cabbage Ginger Slaw  
Organic Greens, Miso Vinaigrette*

**PAN-ROASTED CHICKEN**

*Sweet Corn Pudding  
Seasonal Vegetables, Pinot Noir Reduction*

**JUMBO SHRIMP & LITTLE NECK**

**CLAM LINGUINI\* Add \$6**

*Baby Arugula, Bok Choy  
Asparagus, Parmesan Crème*

**FRESH RICOTTA CAVATELLI**

*Oven-Roasted Tomatoes  
Spinach, Fresh Ricotta  
Basil Walnut Pesto*

**\*Add Grilled Jumbo Shrimp – Add \$9**

### DESSERTS

**FLOURLESS CHOCOLATE TORTE**

*Vanilla Gelato, Fresh Whipped Cream*



**CARAMELIZED APPLE TART**

*Vanilla Gelato, Fresh Whipped Cream*

**BOURBON-GLAZED BANANA BREAD PUDDING**

*Fresh Whipped Cream*

*\*Denotes supplement*

**Prix Fixe menu not permitted for parties of 8 or more, or on holidays | Sorry, no sharing or substitutions**  
20% gratuity will be added for all parties of 6 or more | Menu & pricing subject to change, based on availability (July 2025)