



PRIX FIXE DINNER MENU

Tuesday - Thursday
4pm-9pm

\$42.95

Friday - Saturday
4pm-5:30pm

STARTERS

ORGANIC SEASONAL GREENS

*Grape Tomatoes
Champagne-Walnut Vinaigrette*

BUTTERNUT SQUASH SOUP
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 (Jan 2026)