## 3 Course Dinner Menu

<br>2o $1{ }^{\text {ST }}$ COURSE á<br>Herbed Clam Chowder<br>New England clams, Maine potatoes, smoked bacon \& Vermont dairy cream<br>Truffle Polenta Fries<br>chipotle aioli, zesty marinara sauce \& shaved parmesan cheese<br>Classic CaEsAR<br>native hearts of romaine, Caesar dressing, croutons \& parmesan cheese

Boston Bibb SALAd
Bibb lettuce with Westfield Farm's goat cheese, Anjou pears, dried cranberries, honey roasted pecans \& lemon vinaigrette

## Winter Quinoa Bowl

organic quinoa, baby arugula, Anjou pears, roasted beets, fresh oranges, honey roasted chickpeas, dried cranberries, roasted pecans, citrus vinaigrette \& blood orange glaze

## $2^{N D}$ COURSE $\alpha$

## *75 All-NAtural Burger

ground beef, lettuce, tomatoes, onions \& pickles on a toasted brioche bun with French fries
Homemade Veggie Burger
lettuce, tomatoes, onions, avocado, chipotle aioli \& a pickle on a toasted brioche bun with field greens
PORCINI MUSHROOM RAVIOLI
with roasted Cremini mushrooms, baby spinach, Chardonnay cream sauce \& Parmesan cheese

## Winter Warmer Pasta

ziti pasta, Italian prosciutto, asparagus, sundried tomatoes, roasted red pepper, Cremini mushroom, pistachio-arugula pesto sauce \& Parmesan cheese

## NANTUCKET SEAFOOD STEW

shrimp, scallops, PEI mussels, salmon, swordfish, garden vegetables \& bliss potatoes in a saffron-tomato broth

## Blood Orange Glazed Salmon Filet

wild rice pilaf, roasted beets, Swiss chard, grilled asparagus, honey roasted chickpeas \& a blood orange glaze

## Herb Crusted Atlantic Cod

organic farro, roasted mushrooms, sundried tomatoes, baby spinach, Brussel sprouts \& a Kalamata olive tapenade

## Meyer Lemon Chicken Breast

rainbow potatoes, Brussel sprouts, bacon, mushrooms, baby spinach, roasted red pepper, Meyer lemon butter sauce \& capers

## Grilled Pork Chop

mashed potatoes, haricot verts, garden vegetables, caramelized onions with a peppercorn apple-brandy sauce

## 20 3RD COURSE as

## SWEET ENDINGS

choose from any of our house made desserts


## \$55 PER PERSON <br> PLUS TAX, GRATUITY \& BEVERAGES

