



DINNER FOR TWO

..... \$49

MONDAY – WEDNESDAY 6PM TO CLOSE

(No Substitutions. Dine in only. No take out. Not to be combined with any other offers or promotions)

CHOICE OF ONE APPITIZER

BAKED BRIE

puff pastry wrapped brie, fig jam, multigrain crostini, pomegranate balsamic reduction

CRAB STUFFED MUSHROOMS

jumbo lump crab meat, celery, onions, panko crumbs, pecorino, cheddar, garlic butter, lemon

CHICKEN TENDERS

buttermilk fried chicken tenders, choice of buffalo, habanero buffalo, bbq, homemade bourbon bbq, gold fever, sweet chili, garlic parmesan, plain

GIANT PRETZEL

huge knotted pretzel, house made beer mustard, cheddar cheese fondue

CHICKEN PESTO FLATBREAD

grilled chicken, onions, roasted tomatoes, fresh mozzarella, pesto sauce

CHOICE OF TWO ENTREES

TENDERLOIN STEAK SALAD**

pan seared tenderloin medallions, gorgonzola cheese, crispy prosciutto, shallots, arugula, spinach, roasted tomatoes

NEW ENGLAND STYLE HADDOCK

fresh haddock fillet, lemon butter crumbs, white wine, whipped mashed, seasonal vegetables

CAVATELLI BOLOGNESE

house made ground sirloin, san Marzano tomatoes, ricotta cavatelli, fresh basil, pecorino cheese, garlic bread

CHICKEN PARMESAN

twin Italian breaded chicken breast, mozzarella cheese, marinara, linguini, shaved parmesan cheese, garlic bread, basil

SHORT RIB RISOTTO

slowly braised short rib, parmesan cheese risotto, sautéed greens, red peppers, wild mushrooms, port wine demi-glace

CHOICE OF ONE DESSERT

BROWNIE SUNDAE

warm house made brownie, vanilla ice cream, chocolate sauce, whipped cream

FRIED COOKIE SUNDAE

puff pastry wrapped cookies fried golden brown, vanilla ice cream, whipped cream, raspberry & chocolate sauce

CRÈME BRULÉE

seasonally flavored custard with bruleed sugar, whipped cream, mint

CHOICE OF ONE BOTTLE

MEZZACORONA MOSCATO - medium sweet Moscato, hint of flowers

PROVERB CHARDONNAY - layers baked apples & pineapple, whisper of vanilla & caramel

PROVERB PINOT GRIGIO - fresh citrus aromas, notes of apple & pear

RUFFINO CHIANTI - sweet violet, red berries & morello cherries, slightly spicy undertones

CHATEAU SOUVERIAN CABARNET - layers of blackberry & cherry, aromas of roasted mocha, vanilla & spices

CHATEAU SOUVERIAN MERLOT – black cherry, clove & oak spice

CONSUMER ADVISORY

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*