Dinner Menu

$20.16 +
tax & gratuity

CHOICE OF SOUP

New England Clam Chowder
Creamy and hearty, rich with clams, potatoes and crispy pork belly

Cream of Mushroom Soup
Mushrooms , bacon , herbs, chicken stock and cream

Chicken Soup
Chicken broth with seasonal veggies

Chilled Fruit Soup
Fruit consume with fresh fruits

~ AND ~

CHOICE OF SALAD

Artisan Greens
Farm-fresh mixed greens with garden cucumber, green tomatoes, shaved carrot, and seasonal vinaigrette

Knife & Fork Caesar
Crisp romaine leaves, robust classic Caesar dressing, shaved Parmesan, crisp garlic croutons and balsamic drizzle

~ AND ~

CHOICE OF ENTREE

Bourbon-Soaked Hangar Steak
In a Jack Daniels demi-glace with charred broccoli rabe and truffle mashed potatoes

Seared Airline Breast of Chicken
Chicken breast seared with fresh spinach, fire roasted red peppers, wild mushrooms, garlic-mashed potatoes, morel mushroom sauce and white truffle oil

Grilled Salmon
Local grilled salmon with garbanzo humus, couscous, salad of cucumber basil, radish, and orange with orange beurre blanc

Roasted Chicken Pappardelle
Roasted chicken, tossed with fresh local corn, peas, shaved garlic, and baby spinach in a brandy cream sauce over fresh pasta

Grilled Vegetarian Platter
A grilled assortment of farm-fresh, local summer vegetables with a roasted squash couscous

~ AND ~

PASTRY CHEF'S CHOICE OF DESSERT

Includes choice of one: soft drink, house wine, house beer or house cocktail

Executive Chef Daniel Rodriguez

08/30/16