



RESTAURANT WEEK

FIRST COURSE SOUP CHOICES

French Onion - New England Clam Chowder - Soup de Jour

\$30 OPTIONS

16 oz. DELMONICO STEAK - Served with Roasted Red Bliss Potatoes and Asparagus

SEAFOOD POMADORI - Sea Scallops, Gulf Shrimp, Little Neck Clams and Haddock. Simmered in a Plum Tomato, Basil Clam broth over Linguini

\$20 OPTIONS

APPLE PORK CHOPS - Pan seared Pork Loin smothered with a Rosemary Apple Bourbon glaze. Served with mashed potatoes and vegetable medley

CHICKEN PARMESAN - Generous size breast, breaded and topped with Marinara and Mozzarella, served with a side of Angle Hair Marinara

DESSERTS

Raspberry Cheesecake . Salted Apple Caramel . Triple Chocolate Cake