

Restaurant Week Lunch Menu

Appetizer

Chilled Corn Soup w/ Lobster Fritters
Caesar Salad
Mixed Greens
Sweet pea ravioli w/ Shaved Asiago

Entrée

Halibut w/ Sweet Corn Risotto
Grilled Hanger Steak
Giannoni Farms Chicken w/ Summer Beans
Pan Seared Sea Scallops (menu style)

Dessert

Black & Blueberry Cobbler
Coconut Cake
Chocolate layer cake
Selection of Ice Creams & Sorbets

Restaurant Week Dinner Menu

Appetizers

Chilled Corn Soup w/ Lobster Fritters
Caesar Salad
Mixed Greens
Sweet pea Ravioli w/ Shaved Asiago

Entrée

Halibut w/ Sweet Corn Risotto
Petite Filet Mignon (8oz)
Giannoni Chicken w/ Summer Beans
Pan Seared Sea Scallops (menu style)

Supplement \$10

5oz Lobster Tail

OR

Roasted Lamb w/ Crispy Figs

Dessert

Black & Blueberry Cobbler
Coconut Cake
Chocolate layer cake
Selection of Ice Creams & Sorbets