



March 10th-23th 2014

3 Course Restaurant Week Menu

Lunch \$20.95

- New England Clam Chowder
- Caprese Style Homemade Mozzarella w/ Hudson Valley greenhouse tomatoes
- Baked Clams long island clams in a velvety butter sauce
- Classic Caesar Salad with Hudson Valley greenhouse romaine and shaved Parmesan Cheese
- Petite Argentinean Skirt Steak w/ fries topped with chimichurri sauce
- Chicken Portabella in a sweet marsala wine sauce with shallots and sliced portabella mushrooms
- Atlantic Day Boat Cod fish and chips with homemade tartar sauce

Dinner \$29.95

- New England Clam Chowder
- Caprese Style Homemade Mozzarella w/ Hudson Valley Greenhouse Tomatoes
- Baked Clams Long Island Clams in a velvety butter sauce
- Classic Caesar Salad with Hudson Valley greenhouse Romaine and shaved Parmesan Cheese
- Argentinean Skirt Steak w/ fries topped with chimichurri sauce
- Chicken Portabella in a sweet marsala wine sauce with shallots and sliced portabella mushrooms
- Atlantic Day Boat Cod fish and chips with homemade tartar sauce
- Seafood Bouillabaisse w/ fennel, tomato, clams, mussels, scallops, shrimp over rice

Desserts for lunch and dinner:

- NY cheesecake with a Strawberry Compote
- Chocolate Mousse topped with Fresh Whipped Cream