

RESTAURANT WEEK THREE COURSE PRIX FIXE  
**DINNER MENU**

**\$49.95 PER PERSON**

**TO START**  
(CHOOSE ONE)

**CLAM CHOWDER**  
New England style.

**CAESAR SALAD**  
Romaine, shaved parmesan, white anchovies, homemade croutons.

**PORK BELLY**  
Crispy pork belly, hoisin, mango salsa.

**CRISPY BRUSSELS SPROUTS**  
Fried Brussels sprouts with pork belly, balsamic reduction and garnished with pomegranate seeds.

**CALAMARI PUTTANESCA**  
Fried cauliflower, asparagus and jalapeños over puttanesca sauce.

**ENTRÉES**  
(CHOOSE ONE)

**CRUSTED COD**  
Whipped Potatoes, roasted Brussels sprouts, finished with briny caperberry brown butter.

**STATLER CHICKEN**  
Whipped potatoes with charred broccolini and a fragrant rosemary jus.

**FAROE SALMON**  
Cauliflower puree, roasted three-color cauliflower florets, rehydrated currants, glossy orange reduction.

**BOLOGNESE**  
A hearty blend of beef, pork and sausage simmered in rich tomato and cream sauce.

**CHEF'S SUGGESTIONS**

Elevate your dining experience

**FILET MIGNON | ADD \$15**  
8 oz center cut, balsamic demi glace, whipped potatoes, asparagus.

**DESSERTS**

Chocolate Hazelnut Crunch Strip.

**\*NO SUBSTITUTIONS OR MODIFICATIONS\***

