

Restaurant Week Dinner Menu

JANUARY 15- JANUARY 22

THREE COURSES \$50

First Course Selection

New England Clam Chowder

Crunchy Iceberg Wedge

Grilled Jumbo Artichoke with Roasted Garlic Aioli

Crispy Coconut Wild Jumbo Shrimp

Entrée Selection

Filet Mignon - Double R Ranch

Char-grilled "Mary's" Organic Chicken

Spaghetti with Tomato & Basil

Grilled Wild Pacific Swordfish

Dessert Selection

Caramel Apple Cobbler

Old Fashioned Chocolate Cake

Chef's Selection Assorted Ice Cream

tax and gratuity additional

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