

# *Restaurant Week Dinner Menu*

SEPTEMBER 25- OCTOBER 2

THREE COURSES \$50 tax and gratuity additional

## *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**