



CHAIR 5

BEACH BISTRO & BAR

RESTAURANT WEEK
PRIX FIXE \$32.20
MARCH 20TH - 29TH

FIRST COURSE

RI CLAM CAKES

House recipe of locally sourced steamers, chopped clams and Kenyons Milled Mix, bold seafood stock and chef's seasoning. deep fried and served with homemade tartar sauce.

GRILLED MUSSELS

Narragansett Bay blue mussels, sauteed with white wine and garlic butter, then roasted with parmesan panko crumbs.

SEARED AHI TUNA BOWL

GFO Pan Seared Ahi Tuna encrusted with sesame seeds, served on a bed of soba noodle salad, with fresh cucumber, wakemi and heirloom tomato, finished with cusabi dressing.

PORTOBELLO STACK

GFO **YO** Grilled mushroom, baby spinach and roasted tomato, triple-stacked, baked and served with marinara sauce and finished with an (optional) toasted goat cheese medallion.

HOUSE SALAD

GFO Mixed greens, cucumber, heirloom tomato, red onion, dried cranberries and feta cheese finished with lemon vinaigrette.

SECOND COURSE

GRILLED PRIME RIB*

Choice cut of certified Black Angus, delicately seasoned and slow roasted to perfection, with au jus and horseradish sour cream, served with seasoned vegetables and choice of baked potato, roasted quinoa, or risotto.

LOBSTER THERMIDOR

Traditional creamy recipe with sea scallops and hearty chunks of locally sourced lobster, topped with seasoned crumbs and fontina cheese, served with seasoned vegetables and choice of baked potato, roasted quinoa, or risotto.

ROSEMARY CHICKEN

Semi-boneless split bird, seasoned with fresh herbs, garlic and lemon zest. Finished with rosemary pan gravy and served with seasoned vegetables and choice of baked potato, roasted quinoa, or risotto.

GRILLED SWORDFISH

Locally sourced, center cut swordfish steak served with a caper beurre blanc sauce. Served with seasoned vegetables and choice of baked potato, roasted quinoa, or risotto.

HARVEST PIE

GF **Y** This vegan rendition of a shepherd's pie includes lentils, root vegetables, vegetable stock, chef's seasonings and fresh herbs. Baked to bubbling hot and topped with toasted whipped cauliflower.

CHICKPEA CRÊPES

GF **Y** Topped with wilted kale, fennel, swiss chard, artichoke, and heirloom tomatoes, finished with tofu crisps and tahini dressing.

THIRD COURSE

DAILY DESSERT SELECTION

Ask your server about which of our delicious rotating dessert selections are available today.

Not all ingredients are listed. Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.