



Served All Day. Lunch or Dinner \$20.20

First Course

Cup of New England or RI Style Chowder

House Salad

Thai Chili Chicken Skewers

RI Style Calamari

Second Course

Lemon Parmesan Fluke

Pan seared and served over asparagus & mashed potato finished with a lemon parmesan.

Impossible Burger

Arugula, tomato, lemon basil aioli brie cheese on top of brioche bun.

Seared Salmon

Seared salmon served over beet risotto and finished with a balsamic raspberry glaze.

Steak Tips

Bourbon Marinated steak tips with mashed potato and sautéed spinach.

Third Course

Flourless Chocolate Torte

Chef's Dessert of the Day