



Narragansett Restaurant Week

Three Course Prix Fixe Lunch \$34.22

First Course

Bowl of New England Clam Chowder

CGH Salad

Artisan Greens, Julienne Carrots, Cucumbers,
Onion, Grape Tomato, House Vinaigrette

Mussels (can be gluten-free)

Saffron Butter Sauce, Garlic, Shallots,
Bell Peppers, Fresh Herbs, Grilled Crostini

Stuffies (three)

Top Neck Clams, Chorizo & Red Bell Pepper Stuffing

Second Course

Salmon BLT Club

Applewood Smoked Bacon, Basil Aioli, Tomato, Arugula, Toasted Ciabatta

Chicken Milanese

Baffoni Farms Chicken, Arugula, Grape Tomatoes,
Parmesan, Extra Virgin Olive Oil, Lemon

Bolognese

Penne, Classic Beef-Veal-Pork Ragù

Rhode Island Mushroom Risotto

Leeks, Parmesan, Herbs, Truffle Oil

Dessert

House-Made Daily Selection