



Restaurant Week 2025

Three Courses

(Available Monday through Thursday)

First Course

Golden Fried Garlic Calamari

*Lightly fried calamari, pan-tossed
with sauteed hot peppers, white wine
garlic butter*

Wedge Salad

*Baby Iceberg lettuce, gorgonzola,
local tomato, crisp applewood
smoked bacon, blue cheese
dressing, aged balsamic*

New England Clam Chowder

Crispy Bacon, Roasted Corn, Fresh Clams, Chives

Second Course

USDA Prime Center-cut Filet Mignon

Goat Cheese Infused Smashed Red Bliss, Haricot Verts, Red Wine Demi Glace

1855 Black Angus Elite 7oz Hanger Steak

Goat Cheese Infused Smashed Red Bliss, Haricot Verts, Red Wine Demi Glace

Pan Roasted Joyce Farms, Airline Chicken Breast (Bone-in)

Confit Fingerling Potatoes, Braised Cabbage, Wild Mushrooms, Sauce Chasseur

Pan Seared Market Catch

Green Tomato Chow Chow, Grit Cake, Cajun Creole Cream Sauce

Desserts

Rotatin Seasonal Cake Selection

Salted Caramel Craze Ice Cream or Seasonal Sorbet

Restrictions apply, absolutely no substitutions

20% Gratuity Applied to Check Total. \$69 plus Tax

Not Valid on Friday and Saturday. 1/16 - 1/30

