

Restaurant Week

\$34.95**

Three Course Wine Pairing-\$15 with the 3-Course Menu or \$5 for Individual Course Pairings

APPETIZERS

Wine Pairing (Please choose one): La Marca, Prosecco, Italy or Starling Castle, Riesling, Germany
Choose One

NEW ENGLAND LOBSTER CLAM CHOWDER
surf clams, lobster meat, corn, sweet and Idaho potatoes, red bell pepper

CHICKEN ESCAROLE SOUP
savory vegetables, cannellini beans, ditalini pasta, parmesan crostini

ARCADIA GREENS SALAD
red grape tomatoes, cucumber, prosecco vinaigrette

CAESAR SALAD
romaine lettuce, light garlic croutons,
shaved reggiano parmesan, *optional italian white anchovy add \$2*

SHRIMP & COCONUT ARANCINI
crispy fried risotto balls, chipotle lime aioli

HALF MARGHERITA PIZZA
crushed valoroso tomatoes, fresh mozzarella,
parmesan cheese, fresh basil, extra virgin olive oil

ENTRÉES

Choose One

PENNE VODKA WITH GRILLED CHICKEN
house pink vodka cream sauce, reggiano parmesan
Wine Pairing: Angelini, Veneto, Italy

LEMON RISOTTO WITH PAN SEARED SCALLOPS
italian parsley, fresh basil, preserved lemon,
a touch of cream, rosé wine syrup
Wine Pairing: Privilege De Drouet, Sauvignon Blanc, France

ROASTED STATLER CHICKEN BREAST
farm stand vegetable risotto, chef's garden herbs, preserved lemon
Wine Pairing: Piccolo, Gavi, Italy

PORK CHOP WITH DIJON MUSTARD SAUCE*
porterhouse chop, buttery whipped yukon mash, italian green beans
Wine Pairing: Maípe, Malbec, Argentina

STEAMED NEW BEDFORD CODFISH
fresh grape tomatoes, pinot grigio, fresh basil, italian parsley,
lemon, olive oil lyonnaise potatoes, italian green beans, evoo
Wine Pairing: Ca Donini, Pinot Grigio, Italy

SESAME CRUSTED SALMON*
shiitake mushroom quinoa, cucumber-tomato slaw, cilantro-lime salad, evoo
Wine Pairing: Hess, Unoaked Chardonnay, California

6OZ FILET MIGNON BAROLO*
butter whipped yukon mash, italian green beans
Wine Pairing: J. Lohr, Seven Oaks, Cabernet Sauvignon, California

ALL NATURAL MAINE GRASS FED BEEF MEATLOAF
blended with mushrooms and vegetables, marsala mushroom sauce,
butter whipped yukon mash, italian green beans
Wine Pairing: 7 Deadly Zins, Zinfandel, California

DESSERTS

Wine Pairing (Please Choose One):
Pacific Rim, Riesling, Vin De Glaciere. Columbia Valley, Washington, OR Trentadue, Chocolate Amore, California
Choose One

VANILLA CRÈME BRÛLÉE cinnamon meringue, berry compote
GRASSHOPPER FREEZE crème de menthe mousse, oreo crumble
S'MORES CHEESECAKE graham cracker crust, bittersweet chocolate ganache, toasted marshmallow

**Excludes taxes and gratuity. No substitutions may be made. Restaurant Week Menu not available on Saturday. Menu is subject to change without notice.

Before placing your order, please inform your server if you or a person in your party has a food allergy. *These items are raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness