

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: Angeline, Pinot Noir, California

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: Maïpe, 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