

# A La Carte Lunch

# \$39

\*Available Monday-Friday, October through April

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Three-Course Lunch including:  
One Appetizer, Two Entrées & One Dessert  
+\$3pp for any additional non-premium item  
unlimited soft drinks, regular and decaf coffee, tea included

## Appetizers

(choose *one*)

1. New England Clam Chowder – *fresh chopped clams, crispy bacon, croutons, cream*
2. Seasonal Vegetable Soup
3. Hummus – *crudit , seeded cracker, marinated olives*
4. Chipotle Mussels – *fresh tomato, chipotle, cilantro, lime, grilled pan de casa*
5. Caesar Salad – *romaine, endive, arugula, manchego, focaccia croutons*
6. Baby Kale & Broccoli Salad – *quinoa, cranberries, pecans, ricotta salata*
7. Greek Salad – *gem lettuce, feta, olives, peppers, tomatoes*

## Premium Appetizers \$6 Supplement

8. Fried Calamari – *lime & chili mayonnaise*
9. Crispy Shrimp – *spicy remoulade*
10. Pork Tacos – *soft shell, guacasalsa, radish*

## Entr e

(choose *two*)

1. Chicken Milanese – *arugula, olives, capers, fennel, lemon*
2. Vegetable Grain Bowl – *quinoa, avocado, seasonal vegetables, sesame, almond, tofu dressing*
3. North Atlantic Salmon – *saut ed spinach, watercress salad, fingerling potatoes, lemon olive dressing*
4. Codfish a la Plancha – *saut ed spinach, watercress salad, , fingerling potatoes, lemon olive dressing*
5. Beef Short Ribs – *sweet potato puree, pickled cabbage, homemade BBQ sauce*
6. Orchiette – *rock shrimp, zucchini, basil pesto*
7. Rigatoni – *cherry tomato pomodoro, parmesan*
8. Mushroom Schnitzel Sandwich – *rosemary focaccia, fontina cheese, arugula, pickles, French fries*

## Premium Entr es \$6 Supplement

9. Grilled Prime NY Sliced Steak – *French fries, watercress salad, b arnaise aioli*
10. Roast Prime Rib of Beef – *roasted fingerling potatoes, watercress salad, horseradish cream sauce*
11. Pan Roasted Diver Sea Scallops – *Swiss chard, ovenroasted grapes, cauliflower, pinenuts, caper-raisin puree*
12. Lobster Mac & Cheese – *New York cheddar & crunchy crust*

## Dessert

(choose *one*)

1. Flourless Chocolate Cake – *raspberry sorbet*
2. Coconut Risotto Pudding – *caramelized pineapple, toasted coconut*
3. Celebration Cake (*your choice of cakes, filling, icing and inscription*)
4. Bring your own cake (*additional \$3 pp for slicing fee*)

## Premium Desserts

5. Ice Cream Sandwich \$16 each
6. Fruit Platter \$25 each

\$39pp + tax & 16% gratuity + 5% Administration Fee

\*All Package items are subject to seasonal changes