

Providence Restaurant Week

Three Course Dinner Menu

\$34.95

~Starters~

Choice of:

Six Fox Island Oysters (Narragansett Bay, RI) on the Half Shell,

New England Clam Chowder

Wasabi & Ginger Calamari

Caesar Salad

~Entrees~

Choice of:

Cajun Shrimp Pasta

Shrimp sautéed with Andouille sausage, red bell pepper, mushrooms and spinach in a tomato Cajun cream sauce tossed with Cavatappi pasta

Cod Loin Bianco

Roma tomatoes, roasted garlic, sautéed spinach, Champagne broth

*NY Sirloin Steak Frites

Arugula and tomato salad, Parmigiano truffle fries, pan jus

Faroe Island Salmon*

Soft Parmesan polenta, grilled artichoke hearts, sauteed escarole, stewed tomatoes, olive tapenade and arugula pesto

Sesame Seared Ahi Tuna (\$10 supplement)

Baby bok choy, lobster wontons, soy lime glaze

Grilled Swordfish (\$12 supplement)

Lobster mashed potatoes, grilled asparagus and herb cream

~Dessert~

Choice of:

Tiramisu

Seasonal Bread Pudding

~Please Notify Your Server of Any Food Allergies~

*Rhode Island state law requires us to inform you that eating raw or undercooked meat, poultry, seafood,

Shellfish, or eggs, may increase your risk of food borne illness

Substitutions and/or splitting items are not available when choosing this menu.