

3 Course Dinner

\$49



WATERFRONT  
GRILLE

## **STARTER**

### **N.E. CHOWDER**

quahog clams / bacon / crackers / chives

### **HOUSE SALAD**

tomato / feta / cucumber  
olive oil crouton / cipollini vinaigrette

### **BEETS + FRIED GOAT CHEESE**

frisee / pistachio vinaigrette  
blood orange / crème fraiche / balsamic

### **CRAB + SHRIMP SPRING ROLLS**

crab / shrimp / two sauces

### **CAESAR**

parmesan crisps / focaccia  
croutons / creamy lemon / parmesan

## **ENTREES**

### **LOCAL DAYBOAT FISH**

honey roasted heirloom carrots  
burnt orange peel butter

### **SCOTTISH SALMON**

ginger glaze / ginger scallion rice  
bacon vinegar haricot verts

### **VEAL + SHRIMP**

spinach + mushroom risotto / six herb marsala

### **SHORT RIB**

boursin whipped potatoes / pickled red onion  
rosemary + red wine demi

### **SCALLOPS**

roasted corn + tomato risotto / apple gastrique  
crispy prosciutto

## **DESSERT**

### **KEY LIME PIE**

almond / chantilly cream / raspberry coulis

### **ROOT BEER FLOAT**

vanilla bean ice cream

### **DOUGHNUTS + HOLES**

cinnamon sugar / coconut cream cheese icing / strawberry