

**MARCH 17TH, 2018**  
**SUNDAY 3 COURSE PRIX FIXE \$22.95 5-9 PM**

\*optional wine pairing \$12 (Subject to Availability)  
No Modifications or Substitutions

**CHOICE OF STARTER**

**GREEN SALAD**

carrot, zucchini, corn, Parmesan cheese, blue cheese dressing

**NEW ENGLAND CLAM CHOWDER**

cream, potato, bacon, clam, garlic, onion

**CHOICE OF ENTREE**

**PAN SEARED SOLE**

lemon caper sauce, rice pilaf, grilled asparagus

**STUFFED CHICKEN BREAST**

with spinach, white cheddar and carrots  
fingerling potato, tomatillo avocado sauce

**DESSERT**

**PASSION FRUIT SORBET**

fresh strawberry

**JOIN OUR WINE CLUB AND SAVE 15%**  
**ON ALL RETAIL WINES TO GO!**

**PAIRING FLIGHT \$12**

Colle Maggio Pecorino, Abruzzo, Italy 2016

Gl. \$10 Btl. \$19.99

Hess Shirtail Ranches Pinot Noir, Central Coast, California 2016

rhubarb, cherry, cinnamon

Gl. \$8 Btl. \$18.81

Kracher Auslese Cuvee, Burgenland Austria 2017

caramelized pear, lemon, orange blossom

Gl. \$8 Btl. \$18.99