

Twilight Dining

available everyday from 4:30PM to 6PM

SELECT ANY ENTRÉE FROM THE SELECTION BELOW - \$16

THREE COURSE MENU - \$20

choose starter, entrée and dessert from the selection below

Starters

GRILLED CAESAR SALAD

charbroiled romaine heart, seasoned croutons, shaved asiago cheese

BLUE CHEESE SALAD

romaine lettuce, grape tomatoes, english cucumbers, red onion

AUTUMN HARVEST SALAD

wild arugula, butternut squash, local apples, toasted pecans

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed vegetables, cream

LOBSTER BISQUE – add \$2

langoustine tomato relish, tarragon oil

Entrees

FILET OF SALMON*

your choice of preparation

charbroiled crisp polenta, blue lake beans, red pepper vinaigrette

cedar planked sautéed spinach, baby red potatoes, lemon

pan seared roasted root vegetables, honey mustard glaze

SEAFOOD PASTINA RISOTTO

clams, calamari, cod, shrimp, piquillo pepper broth, fregula, basil puree

BEER BATTERED ALASKAN COD & CHIPS

lemon caper tartar sauce, rosemary garlic fries, 'southern' coleslaw

GULF ROCK SHRIMP LINGUINI

sweet rock shrimp, garlic, basil, hot pepper flakes, extra virgin olive oil

ALMOND CRUSTED TROUT

idaho trout, roasted red potatoes, sautéed spinach, citrus vinaigrette

FRIED OYSTERS*

lemon caper aioli, 'southern' coleslaw, old bay potato chips

TUSCAN CHICKEN

baby carrots, rosemary garlic fries, salsa verde

NEW ENGLAND COD CAKES

roasted red potatoes, sautéed baby spinach, lemon caper aioli

ROSEMARY ROASTED LING COD*

roasted red potatoes, sautéed green beans, lemon

CHARBROILED TOP SIRLOIN*

baby carrots, roasted red potatoes, blue cheese butter, beer battered sweet onion rings

* add a 5oz maine lobster tail to any entrée for \$20

Desserts

**CRÈME BRULÉE * OLD FASHIONED BANANA CAKE * APPLE CRISP *
FLOURLESS CHOCOLATE CAKE * HOUSEMADE ICE CREAM**

* All Fish and Steaks are cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.