



*"Our menu celebrates house-made, fresh ingredients and creative touches on the scenic riverfront."*

## Dine Downtown

January 7-17, 2022

### *First Course*

*-Please choose one-*

#### **NEW ENGLAND CLAM CHOWDER**

#### **HOUSE SALAD\***

Organic Arcadian Lettuce Blend, Red Onions, Tomatoes, Dried Cranberries, Candied Walnuts, Bleu Cheese Crumbles and Strawberry Pomegranate Vinaigrette.

### *Second Course*

*-Please choose one-*

#### **\*Atlantic Salmon**

Grilled with our Blend of Spices and topped with Bourbon Sweet Chili Sauce, served with Mashed Potato, Broccolini, and Baby Carrots.

#### **\*Bistro Filet Medallions**

Grilled Bistro Filet, With Carrot Puree, Baby Vegetable Medley, Marbled Baby Creamer Potatoes, and Horseradish Sabayon.

#### **\*Airline Chicken Breast**

Pan Seared and Roasted, Served with Mashed Potatoes, Baby Vegetable Medley, and Stone Ground Mustard Vinaigrette.

#### **Spinach & Cheese Ravioli**

Pesto Sauce, sautéed Kale and Parmesan Cheese.

### *Third Course*

*-Please choose one-*

#### **Cazadores Tequila Key Lime Pie**

Tequila Key Lime Pie with a Graham Cracker Crust topped with Whipped Cream and Lemon Sauce.

#### **\*Chocolate Decadence**

Flourless Chocolate Decadence cake with a Nut Crust served with Spiced Walnuts, Salted Caramel Sauce and Chocolate Sauce.

**\$45 per person**

*Does not include tax or gratuity*

*\*Gluten Free*

EVERY DINE DOWNTOWN MEAL WILL BENEFIT SOCIAL SERVICES & FOOD LITERACY PROGRAMS