



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

Dine Downtown

January 13-22, 2023

First Course

-Please choose one-

NEW ENGLAND CLAM CHOWDER

A cup of our house-made classic recipe.

HOUSE SALAD*

Organic Arcadian Lettuce Blend, Pears, Red Onions, Tomatoes, Almonds, Bleu Cheese Crumbles, Strawberry Pomegranate Vinaigrette.

Second Course

-Please choose one-

CHICKEN SCHNITZEL

Pan Fried Crispy Chicken Breast, Cremini Mushroom Gravy, Garlic Mashed Potatoes, Seasonal Vegetables.

MAPLE-BOURBON BISTRO FILET*

From 1855 Ranch with a Bordelaise Sauce, Garlic Mashed Potatoes, and Seasonal Vegetables.

Linguini and Prawns

Parmesan White Wine Sauce, Roma Tomatoes, Basil, Shredded Parmesan. *(Can Be Made Vegetarian)*

VEGAN STIR FRY*

Grilled Impossible Burger, Sliced, Seasonal Vegetables, Green & Red Bell Peppers, Onions, Mushrooms, in a Thai Sweet Chili Sauce, served over Jasmine Rice.

GRILLED ATLANTIC SALMON

Seasoned with our Blend of Spices, Lemon Beurre Blanc, Creamy Risotto, and Seasonal Vegetables.

Third Course

-Please choose one-

CHOCOLATE DECADENCE*

Flourless Cake with an Almond Crust, Salted Caramel Sauce, Chocolate Sauce, and Spiced Nuts.

Cazadores Tequila Key Lime Pie

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

SORBET* – Flavor of the Day

\$45 per person

Does not include tax or gratuity

**Gluten Free*

WINE FLIGHTS - Additional \$20

-Choose any three- - 3 oz pour each

Whites: Matchbook Chardonnay, Babich Sauvignon Blanc

Reds: Joel Gott No. 815 Cabernet Sauvignon, Rodney Strong Pinot Noir

Ports: Ficklin 10yr Tawny, Fonseca Bin 27 Ruby