

New England Regional American Cuisine

April 24, 2024

Appetizer

Cod Cake

On a Bed of Pepper Slaw with Tangy Tartar Sauce (E, F)

Soup

New England Clam Chowder

Tender bits of clam, potato, bacon, in a creamy broth (D, SF)

Salad

(choose 1)

Roasted Red Beet and Bleu Cheese

Baby Spinach, Toasted Walnuts, and Balsamic Vinaigrette

(D, GF, N, V)

Cranberry and Goat Cheese

Mixed Greens, Brown Bread Croutons and Maple Vinaigrette (D, V)

Entrée

(choose 1)

Creamy Lobster & Corn Pappardelle

Red Bell Pepper, Parmesan, and Basil (D, E, SF)

Baked Swiss Scallops

Mushrooms, Onions, Garlic, Smashed Potatoes, and Grilled Courgettes with Lemon

(D, E, F, SF)

Braised Leg of Lamb

Crispy Parmesan Potatoes and Spring Vegetables (D, GF)

Blueberry Chicken

Cheddar and Chevre Stuffed Chicken Breast, Sweet Potatoes, and Bacon Fried Brussels

Sprouts (D)

Dessert

(choose 1)

Chef Todd's Restaurant Desserts Class

Offering a selection of house made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SF-Shellfish, V-Vegetarian

\$39.⁹⁵ / meal plus tax and service charge