Chef’s 3 Course Prix-Fixe Menu
Available Sunday-Wednesday 5pm-9pm

$35 Dinner

**First Course**
Choice of

**Rhode Island Clam Chowder**
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

**Traditional Caesar Salad**
Baby Romaine Hearts, Garlic Crunchy Seeds, Parmesan, Creamy Caesar Dressing
*Add Marinated White Anchovies for 3*

**Beet Tartare**
House Seeded Cracker, Pumpkin Seed Spread, Grapefruit, Cucumber, Humboldt Fog Goat Cheese

**Entrées**
Choice of

**Wagyu Beef Short Rib**
Creamy Polenta, Shaved Brussels Sprouts, Whole Grain Mustard & Port Wine Demi-Glace

**Lobster Mac and Cheese**
Fresh Pasta, Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs

**Potato & Caramelized Onion Pierogies**
Maple Glazed Mushrooms, Baby Kale, Creamy Leeks, Ginger-Butternut Puree

**Beef Wellington**
Foie Gras Mousse, Puff Pastry, Mashed Potato Purée, Sautéed Local Greens, Glazed Carrots, Perigeaux Sauce
*Add $15*

**Desserts**
Choice of

**Seasonal Crème Brûlée**

**Chocolate Chestnut Mousse** *(GF)*
Chocolate Cake, Peanut Butter Caramel, Roasted Peanuts

**Wine**
*Add a bottle of Wine $25*

Cabernet, Maison Nicolas, Languedoc-Roussillon, France
Chardonnay, Hayes Ranch, California

*Consumption of raw or undercooked meat and shellfish may increase your risk for foodborne illness*
*Please inform your server of any food allergies prior to ordering*