

3 Course Meal for \$25.18

Per person, excludes tax and gratuity

Connecticut Restaurant Week

October 8th thru 14th

Available Monday through Friday
from 11:30am to close.

Saturday & Sunday from 4pm to close.



All restaurants participating this year are donating \$1 for every restaurant week meal to the Connecticut ProStart Program, a high school culinary & restaurant management program.

APPETIZERS

Choose One

Farm Fresh Salad Bar

Farm fresh salad bar with seasonally grown produce, marinated salads, and an assortment of toppings

Mango Shrimp Cocktail

Poached wild gulf shrimp tossed with fresh mango, bell peppers, red onion, sliced avocado, romaine lettuce, key lime vinaigrette, fried tortillas

Short Rib Spring Roll

Slow cooked beef short ribs, caramelized onions, crimini mushrooms, Connecticut farmers cheese fried golden brown in a crispy spring roll wrapper drizzled with chili pepper and shaved fennel salad

ENTREES

Choose One

Steak Frites

Char grilled top sirloin steak served with hand cut parmesan white truffle frites, steamed green beans topped with roasted red pepper and horseradish butter

Raspberry & Almond Salmon

Fresh Atlantic Salmon on our mesquite wood grill with toasted almonds topped with raspberry vinaigrette drizzled with balsamic reduction served with whipped sweet potatoes and steamed broccolini

Spice Rubbed Grilled Pork Chop

Dry rub all-natural French cut pork chop grilled to perfection topped with bourbon caramelized granny smith apples served with herb roasted fingerling potatoes and fall root vegetables

DESSERTS

Choose One

Pumpkin Bread Pudding

House made bread pudding with crumb topping served warm with Ben & Jerry's vanilla ice-cream

Maple Crème Brulee

Vermont maple syrup custard with organic sugar crust

Peanut Butter Brownie

Dark chocolate brownie topped with whipped peanut butter mousse and glazed with chocolate ganache and chopped peanuts

*Cannot be combined with any other offer or promotion. Dine-in only. Menu subject to change.