



“DINE OUT CONNECTICUT WEEK” SPECIALS

Funds raised during Dine Out week help to support the Connecticut Hospitality Education Foundation, dedicated to the development of future restaurant industry leaders through educational scholarships & programs like ProStart, a two year culinary & management program for high school students. Proceeds from these selections directly support the foundation!

Roasted Poblano & Corn Chowder 6
Spinach & Artichoke Dip 8

The Goat Burger

Fire grilled Pineland Farms burger topped with goat cheese crumbles, sun dried tomatoes, caramelized onions, and a balsamic glaze. Served with choice of fries or salad. 14

Blackened Salmon Wrap

Baby arugula, tomatoes, avocado, basil mayo in a soft warm tortilla. 16

Scallop Risotto

Pan seared jumbo sea scallops served over a basil pesto risotto with roasted cauliflower. 21

Pork Porterhouse

Fire grilled 14 oz pork porterhouse served over garlic mashed potatoes and topped with a creamy peppercorn sauce. 18

Blueberry Crème Brulee Cheesecake 7
Salted Caramel Crunch Cake 7

PAIR IT WITH..

Natura Organic Malbec 2017 (Chile) 8 glass / 32 btl



“DINE OUT CONNECTICUT WEEK” SPECIALS

Funds raised during Dine Out week help to support the Connecticut Hospitality Education Foundation, dedicated to the development of future restaurant industry leaders through educational scholarships & programs like ProStart, a two year culinary & management program for high school students. Proceeds from these selections directly support the foundation!

Roasted Poblano & Corn Chowder 6
Spinach & Artichoke Dip 8

The Goat Burger

Fire grilled Pineland Farms burger topped with goat cheese crumbles, sun dried tomatoes, caramelized onions, and a balsamic glaze. Served with choice of fries or salad. 14

Blackened Salmon Wrap

Baby arugula, tomatoes, avocado, basil mayo in a soft warm tortilla. 16

Scallop Risotto

Pan seared jumbo sea scallops served over a basil pesto risotto with roasted cauliflower. 21

Pork Porterhouse

Fire grilled 14 oz pork porterhouse served over garlic mashed potatoes and topped with a creamy peppercorn sauce. 18

Blueberry Crème Brulee Cheesecake 7
Salted Caramel Crunch Cake 7

PAIR IT WITH..

Natura Organic Malbec 2017 (Chile) 8 glass / 32 btl