



Restaurant Week 2018

PRICE FIXE MENU

LUNCH

\$15.00

Includes One appetizer, One Entrée &
Scoop of Homemade Café Madeline Gelato for Dessert

APPETIZERS

Soup Du Jour

House Salad

Mixed field greens, tomatoes, cucumbers, Kalamata olives, croutons,
fresh grated parmesan cheese, side of balsamic vinaigrette

Caesar Salad

Fine cut romaine, Focaccia croutons, white beans, mustard
marinated tomatoes, side of Tuscan dressing

Cape Cod Calamari

Three dipping sauces, garlic aioli, marinara & spicy plum



MAIN COURSE

Grilled Veggie Burger

Black bean, brown rice, roasted pepper, sprouts,
melted aged provolone & side of chipotle aioli

Baja Shrimp Tacos

Lightly seasoned shrimp, avocado, arugula, mango Pico de Gallo,
melted Monterey Jack, fresh squeezed lime

Rigatoni "Gray Goose" Style

Shot of vodka, spicy sausage, tomatoes,
sweet green peas, basil, cream & Pecorino Romano

Salmon Sliders

Hand-formed Atlantic salmon, Asian white slaw,
tomato and mustard aioli

Cranberry Gray Goose Cobb

Grilled chicken, egg, avocado, tomato, crumbled gorgonzola,
double smoked bacon, cranberries, balsamic dressing

