



Fairfield Restaurant Week:

DINNER

\$35

APPETIZERS

HOUSE SALAD

MIXED GREENS TOSSED IN OUR HOUSE MADE CITRUS VINAIGRETTE

BAKED CLAMS

FINISHED IN GARLIC BUTTER

OYSTERS ON THE HALF SHELL

SERVED WITH SEAWEED SALAD GARNISH, COCKTAIL SAUCE AND MIGNONETTE

ENTREES

CHICKEN PICATTA

SERVED IN A WHITE WINE, LEMON, CAPER SAUCE WITH MASHED POTATOES AND JULIENNE VEGETABLES

348 MEATLOAF

SERVED WITH MASJED POTATOES AND ASPARAGUS FINISHED IN A RED WINE REDUCTION SAUCE

SHRIMP ALA VODKA

SHRIMP AND SPINACH IN A VODKA SAUCE SERVED OVER LINGUINIE

DESSERTS

CHOCOLATE TART

FLOURLESS CHOCOLATE CAKE ON GRAHAM CRACKER CRUST

KEY LIME PIE

SMOOTH AND CREAMY ON A GRAHAM CRACKER CRUST