



Fairfield Restaurant Week

DINNER

\$35

APPETIZERS

HOUSE SALAD

MIXED GREENS TOSSED IN OUR HOUSE MADE CITRUS VINAIGRETTE

BAKED OYSTERS

FINISHED IN GARLIC BUTTER

OYSTERS ON THE HALF SHELL

SERVED WITH SEAWEED SALAD GARNISH, COCKTAIL SAUCE AND MIGNONETTE

ENTREES

CHICKEN PAILLARD

BREADED CHICKEN TOPPED WITH ARUGULA SALAD IN A LEMON VINAIGRETTE

FILET KEBABS

BRUSHED WITH BBQ SAUCE SERVED WITH BAKED POTATO AND ASPARAGUS

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