



PRIME TIME DINNER

3-Course Prix-Fixe

\$44 Per Person

4pm – 5:30pm Monday - Friday,
12pm – 3:30pm Saturday, & All Day Sunday

APPETIZERS

New England Clam Chowder

oyster crackers, chili oil

Fresh Green Salad

mixed greens, cucumbers, cherry tomatoes,
shaved red onions, fontina cheese

Dry-Aged Meatball

herbed ricotta, parmesan cheese,
roasted garlic toastpoints

Baked Clams Casino

roasted sweet bell peppers, bacon

Surf & Turf Dumplings

kombu ginger-soy broth, cilantro

ENTREES

6oz. Petite Filet Mignon*

fresh vegetables

12oz. Boneless Prime Rib*

baked potato, au jus

SaltBrick Chicken

charred stone fruit, fingerling potatoes,
arugula, natural jus

10oz. Dry-Aged SaltBrick Burger*

chipotle aioli, brioche bun, caramelized onion,
smoked mozzarella, LTO, french fries

Market Fresh Fish of the Day

fresh vegetables

DESSERTS

Vanilla Crème Brûlée

Warm Apple Blueberry Cobbler

cinnamon crumble topping, vanilla gelato

Ice Cream Sundae

*Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical concerns.

Executive Chef Gary LaMothe

A CRAVEABLE EXPERIENCE