



**FRIDAY NIGHT  
GRILLE ROOM FEATURES**

**NEW ENGLAND FISH AND CHIPS....21++**

Fresh cod served with hand cut plank fries, coleslaw, tartar sauce and red devil cocktail sauce

**GRILLED HERB CRUSTED**

**CHICKEN BREAST...22++**

Served on a bed of house made orecchiette with a light marsala, wild mushroom, spinach and dried cranberry cream sauce

**BASIL AND PERNOD MARINATED SHRIMP**

**AND JUMBO SCALLOP....27++**

Served with saffron risotto with sundried tomatoes, asparagus tips and roasted fennel topped with a blend of fontina and pecorino romano

**SLOW SMOKED PRIME RIB**

Slow smoked prime rib with truffle, chive mashed potatoes, grilled asparagus and ginger glazed baby carrots

**12 OZ CUT - \$28++    16 OZ CUT - \$32++**

Soup-Old fashioned Shrimp Bisque ... Cup \$7    Bowl \$9  
Add Small House or Caesar salad...\$3

\*All Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. All items are subject to 20% gratuity and 6% sales tax