

Dattilo

FINE ITALIAN

FIRST COURSE

choose one

Clementine Mixed Greens

crisp greens, clementine segments, toasted almonds, pomegranate seeds, honey mustard vinaigrette

Caesar

hearts of romaine, caesar dressing, shaved parmesan, croutons, anchovies

Water's Edge Award Winning New England Clam Chowder

Shrimp & Spinach Cake

shrimp, yukon gold potatoes, baby spinach, onion, fresh dill with a jalapeno dill sauce

ENTRÉE COURSE

choose one

Filet Mignon

fire grilled 8oz filet topped with a gorgonzola cheese sauce served with roasted garlic mashed potatoes and grilled asparagus

Stuffed Pork Loin

pork loin stuffed with pesto and prosciutto served with roasted rosemary potatoes and green beans

Tuscan Salmon

seared salmon with garlic butter spinach and sun-dried tomato cream sauce served with broccoli and roasted potatoes

Gnocchi Pomodoro

ricotta gnocchi tossed with a hearty pomodoro sauce with baby spinach topped with shaved parmesan cheese

Roasted Chicken Breast

pan roasted airline chicken breast, roasted mushrooms in a brown butter, garlic and thyme sauce, garlic mashed potatoes

Citrus Cod

pan seared cod topped with citrus rum glaze served with green beans and roasted potatoes

DESSERT COURSE

Chef's Selection of Holiday Dessert

Christmas Prix Fixe

\$75⁺⁺ per person

Gluten-Free Bread Available Upon Request

If you have special dietary needs or allergies, please let a member of our staff know. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of illness.

Timeshare discount not applicable on holidays including Christmas Day