



Three Course Select Dinner Menu

First Course

choice of

Caesar

chopped romaine, shaved parmesan, focaccia croutons, anchovies

Water's Edge Award Winning New England Clam Chowder

Entree

choice of

Penne Gamberoni

penne pasta, rock shrimp, shiitake mushrooms, broccoli rabe, garlic, olive oil, parmesan cheese

Salmon Positano *

pan seared salmon, spice honey lemon sauce, grilled asparagus, roasted potatoes

Pollo Amalfi * (GF)

pan seared chicken breast, caramelized onion risotto, sauteed green beans

Filet Mignon * (GF)

8oz filet, grilled asparagus, whipped potatoes & bordelaise sauce

Dessert

choice of

Flourless Chocolate Cake ^(GF)

dutch cocoa flourless cake served with raspberry sauce

Tiramisu

layers of lady fingers soaked with espresso & marsala wine, filled with mascarpone cream & covered with cocoa powder

Crème Brulee ^(GF)

vanilla bean custard, glazed with a layer of caramelized sugar

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of illness.
If you have special dietary needs or allergies, please let a member of our staff know.
^(GF) for Gluten Free Items | Gluten-Free Bread Available Upon Request



Four Course Select Dinner Menu

First Course

choice of

Caesar

chopped romaine, shaved parmesan, focaccia croutons, anchovies

Water's Edge Award Winning New England Clam Chowder

Second Course

choice of

Fried Calamari

crispy fried calamari, cherry peppers, spicy marinara sauce

Fusilli Broccoli Rabe

fusilli pasta tossed with sauteed broccoli rabe, garlic, shallots, white wine, extra virgin olive oil, & parmesan cheese

Entree

choice of

Penne Gamberoni

penne pasta, rock shrimp, shiitake mushrooms, broccoli rabe, garlic, olive oil, parmesan cheese

Salmon Positano *

pan seared salmon, spice honey lemon sauce, grilled asparagus, roasted potatoes

Pollo Amalfi * (GF)

pan seared chicken breast, caramelized onion risotto, sauteed green beans

Filet Mignon * (GF)

8oz filet, grilled asparagus, whipped potatoes & bordelaise sauce

Dessert

choice of

Flourless Chocolate Cake ^(GF)

dutch cocoa flourless cake served with raspberry sauce

Tiramisu

layers of lady fingers soaked with espresso & marsala wine, filled with mascarpone cream & covered with cocoa powder

Crème Brulee ^(GF)

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