



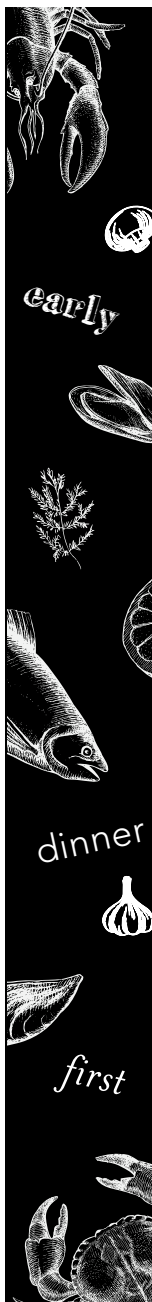
Early Dining 3-Course Dinner

New England Clam Chowder, Broadway
Pea Salad or Iceberg Lettuce Wedge

Dinner Entrée

Housemade Dessert

26



Bacon Wrapped Meatloaf

Roasted wild mushrooms, mashed Yukon potatoes, seasonal vegetables, brandy-mustard sauce

Fettuccine With Chicken & Asparagus

Bacon, tomatoes, parmesan, garlic cream sauce, fresh herbs

Beer Battered Fish And Chips

Pacific cod fillets, locally selected artisan beer batter, malt vinegar, housemade artichoke caper tartar sauce

Grilled Petite Smoked Sirloin*

Applewood smoked, seasonal vegetables, mustard garlic aioli, fries **gf**

Chef's Daily Fish Selection

Ask your server about today's selection. Served with seasonal accompaniments.

sweets

Key Lime Pie

Burnt Cream **gf**

**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.*