



# Restaurant Week

January 11-20, 2019

## 3-Course Lunch \$20

### First Course

**Warm Brie With Macadamia Nut Crust**  
Orange-blossom honey, sliced apple, balsamic reduction, fruit compote veg

**New England Clam Chowder**  
Bacon bread crumbs

**Hearts of Romaine Caesar**  
Caesar dressing, olive oil croutons, Asiago

### Second Course

**Open-Faced Crab Melt Sandwich**  
Artichokes, tomatoes, parmesan, cheddar on toasted sourdough

**Chophouse Burger\***  
All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, cheddar cheese on a brioche bun

**Beer Battered Cod  
& Housemade Potato Chips**  
Anchor Steam beer batter, malt vinegar, housemade artichoke caper tartar sauce

**Oven-Roasted Chicken Dijon**  
Asiago, mashed Yukon potatoes, wilted spinach and bacon bread crumbs

### Third Course

**Burnt Cream**  
Fresh seasonal berries, whipped cream gf

*gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.*

*\*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.*