

Providence Restaurant Week

JANUARY 12TH - 25TH 2020

Dinner Menu

Starters

Choice of:

SIX OYSTERS ON THE HALF SHELL
RHODE ISLAND CLAM CHOWDER
WASABI & GINGER CALAMARI
CAESAR SALAD

Entrees

Choice of:

SHRIMP SCAMPI

Shrimp sautéed with garlic, butter and white wine with cherry tomatoes and asparagus served over linguini

COD LOIN BIANCO

Roma tomatoes, roasted garlic, sautéed spinach, Champagne broth

***NY SIRLOIN STEAK FRITES**

Arugula and tomato salad, Parmigiano truffle fries, pan jus

FAROE ISLAND SALMON*

Eggplant and cauliflower caponata with figs and pinenuts, crispy fingerling potatoes and sauteed broccoli rabe

SESAME SEARED AHI TUNA (\$10 SUPPLEMENT)

Baby bok choy, lobster wontons, soy lime glaze

GRILLED SWORDFISH (\$10 SUPPLEMENT)

Lobster mashed potatoes, grilled asparagus and herb cream

Dessert

Choice of:

TIRAMISU
SEASONAL CANNOLI

~Please Notify Your Server of Any Food Allergies~

*Rhode Island state law requires us to inform you that eating raw or under-cooked meat, poultry, seafood,