

## **Early Dinner Menu**

**Three Course Dinner**

**\$18.95**

**Served Wednesday through Friday**

**4:30pm – 6:30pm**

***Includes Choice of Appetizer, Entrée, and Dessert***

### **Appetizers**

#### **Crispy Fried Calamari**

tossed in a sweet and sour Asian sauce with pepperoncinis and red chili flakes

#### **Toasted Garlic Bread**

With a Great Hill blue cheese fondue and roasted DiMare Tomatoes

#### **Iceberg Wedge Salad**

With chunks of warm smoked bacon, blue cheese dressing and tomato wedges

#### **House Salad**

Baby Mesclun greens with a fresh herb vinaigrette

### **Entrées**

#### **Double Thick Pork Chop**

with house made applesauce and smoke apple wood bacon mashed potatoes

#### **Rotisserie Roasted Belle & Evans Chicken**

with corn bread stuffing and cranberry demi glace

#### **Pan Seared Scallops**

with whipped butternut squash, Beurre blanc sauce and crushed pistachios

#### **Horseradish Crusted Salmon**

with applewood bacon potato pancakes and creamed leeks with a lemon crème fraiche

### **Desserts**

#### **Rum Pecan Pie**

with crème Anglaise sauce

#### **Warm Chocolate Ganache Cake**

with whipped cream and chocolate sauce

#### **Chocolate Kahlua Parfait**

with Heath Toffee Crunch and fresh Raspberries

#### **Eggnog Cheesecake**

with Gingerbread Cookies

#### **Fresh Apple Tartlet**

with caramel sauce and vanilla ice cream

#### **Crème Brulee**

with fresh whipped cream and berries

We are required by the Commonwealth of Massachusetts to inform our guests that the ingestion of undercooked or raw foods may be harmful to your health.

An 18% gratuity will be added to your check for parties of eight or more.

**Executive Chef Christopher Mitchell**