



## *Restaurant Week Dinner Menu*

3 Courses- \$33.00

March 16th-28th 2014

### *Choice of Appetizer*

#### **Turner's New England Style Clam Chowder**

A cup of our creamy "Award Winning" family recipe.

#### **Spicy Shrimp Risotto Cakes**

Two deep fried risotto cakes served with cheesy grits.

#### **Fish Cakes**

Two pan fried fish cakes topped with a roasted garlic aioli and garnished with mesclun greens.

### *Choice of Entrée*

#### **Antipasto Salad**

Mix greens, peppers, olives, hard boiled eggs, and tomatoes drizzled with a balsamic dressing. All topped with grilled shrimp, grilled calamari, chilled mussels and little necks.

#### **Shitake Cabernet Rib Eye**

Grilled fresh cut rib eye steak, served with gorgonzola mashed potatoes, sautéed green beans finished with shitake cabernet gravy.

#### **Spring Salmon**

Grilled fresh salmon fillet brushed with preserved lemon butter and served over a quinoa salad.

### *Choice of Dessert*

#### **Grape-Nut Pudding**

Hearty Grape-Nuts paired with creamy custard and topped with homemade whipped cream.

#### **White Chocolate Cheese Cake**

Oreo crust, white chocolate cream cheese, served with strawberry coulis.

Before placing your order please inform your server if a person in your party has a food allergy

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.