



# Sit Down Menu

## SALAD COURSE

*Select One*

### SPRING BEET SALAD

fresh greens, golden beets, pickled onion, goat cheese, toasted almonds, white balsamic vinaigrette

### SUGAR SNAP PEA SALAD

field greens, sugar snap peas, bell peppers, fennel, Asiago cheese, lemon vinaigrette

### FARMHOUSE SALAD

field greens, red onions, tomatoes, cucumbers, carrots, Parmesan crusted toast point, fresh herbed vinaigrette



## ENTRÉE COURSE

*Select Three*

### FILET MIGNON ♦

garlic & chive whipped potato, grilled asparagus, shallot bordelaise

### BRAISED SHORT RIB

garlic & chive whipped potato, grilled asparagus, ancho chili & molasses reduction

### THE PRIME ♦

grilled USDA Prime NY strip, Parmesan smashed potato, roasted mushroom & shallot demi-glace

### PAN SEARED CHICKEN

spinach, artichokes, crisp prosciutto, shaved Asiago, wild rice pilaf, lemon herb pan sauce

### CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, Pecorino & fresh lemon

### HERB ROASTED CHICKEN BREAST

roasted fennel & potatoes, garlic thyme jus lié

### GRILLED PORK CHOP

garlic & basil rub, new potato & vegetable hash, honey balsamic drizzle

### ATLANTIC SALMON

Moroccan spices, chickpeas & blistered tomatoes, orange glaze

### SHRIMP & GRITS ♦

chorizo cornbread stuffing, spiced grits, roasted tomato saffron butter

### STONINGTON DAY BOAT SCALLOPS ♦

bell pepper & spring pea couscous, Meyer lemon butter

*Plant based option available upon request*

### ROASTED CORN POLENTA BOWL

asparagus, mushroom, tomatoes, sautéed kale, & fresh herbs

*In Addition To Three Entrées*