



Cape Cod Restaurant Week Menu **Monday-Friday October 9th-13th**

Choose one from each category included in entrée price
These special offers are not for sharing and are lighter portions
Add a glass of our featured red or white wine for \$ 6

Appetizers

Organic Greens Salad (GF)

A blend of organically grown baby greens

Soup of the Day (GFM)

Pancetta Arancini

Entrees

Autumn Risotto (GF) \$25

Roasted butternut squash, mushrooms, aromatic curry, balsamic braised onions
arugula, goat cheese

Baked Native Cod (GF) \$30

Topped with a lemon caper beurre blanc, wild rice and sautéed spinach

Grilled Chicken (GF) \$25

Boneless breast of naturally raised chicken served over mashed potatoes
spinach and mushroom fricassee with a chicken jus

Beef Short Rib Pizza (GFM) \$25

Pizza available as gluten free option add \$ 1

Yellow pepper sauce, fire roasted tomatoes, baby kale, tender braised
beef short rib, parmesan and mozzarella drizzled with aged balsamic

Desserts

Hot Fudge Sundae (GF)

Vanilla ice-cream, Belgian chocolate sauce
fresh whipped cream & candied pecans
(with or without a brownie)

Warm Apple Crisp (GF)

With vanilla ice-cream

(GF)- indicates served gluten free, (GFM) indicates gluten free with modifications . Please indicate to your server
Before placing your order, please inform your server if a person in your party has a food allergy