



Early Dining Menu

4:30pm – 5:30pm

Choose one appetizer and one entrée ~ \$29 per person

Appetizer

Cup of the Soup of the Day or Gazpacho

Cup of Chef's New England Clam Chowder (gf)

Caesar Salad

~ White Balsamic Caesar Vinaigrette (gf)

Artisanal Greens

~ Classic Herb Vinaigrette (gf)

House-Made Mozzarella & Beefsteak Tomato

~ Artisanal Greens, Basil Oil (gf)

Entrée

Country Meatloaf

Mashed Potatoes, Haricots Verts

Chicken Pot Pie ~ Oven-baked with a Pastry Crust,

Creamy Chicken and Vegetables

House-made Pappardelle Bolognese

The Classic Italian Meat Sauce (gf)

Fettuccine Pomodoro ~ Fresh Pasta, Fresh Tomato,

Garlic, Basil, Olive Oil & Wine (gf)

Seared Cauliflower ~ Farro Risotto - Pickled Root Vegetables

& Walnuts

**Simple Meat & Seafood (gf)**

*Choice of Side to Accompany*

*Seafood can be grilled, sautéed or blackened, with your choice of remoulade, mango salsa, or lemon-caper butter*

Sliced Hanging Tender Steak with Grilled Scallion Pesto

Mahi Mahi

Salmon

Butter & Cream Mashed Potatoes

Sweet Potato Fries

French Fries

Haricots Verts

Oven-Roasted Fingerling Potatoes with Chive Herb Cream

Ratatouille

Ridgway's Sweet Potato Mash

Sweet Corn Grits Cake

Sautéed Greens

Fried Green Tomatoes

Parmesan Encrusted Eggplant

Mac & Cheese

*gf – can be prepared gluten-free*

*Consuming raw or undercooked meat, poultry, or seafood may increase your risk to foodborne illness*