

## Spring Prix Fixe Dinner

THREE COURSES FOR \$50

Available Sunday-Wednesday  
Now-April 7th (Excludes Easter)

### Appetizers

**FARM GREEN SALAD\*\*** Roasted Golden Beets, Candied Almonds, Goat Cheese, Blood Orange Vinaigrette

**LITTLENECK CLAM CHOWDER** Applewood Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

**HARVEST VEGETABLE BISQUE** Kabocha & Butternut Squash, Sweet Potato, Cauliflower, Apples, Spiced Pumpkin Seeds & Truffled Gruyère Grilled Cheese

**TUNA TARTARE** Cucumber, Crispy Taro Crisps, Chili Vinaigrette

**TRUFFLED MUSHROOM RISOTTO** Creamy Risotto, Roasted Wild Mushrooms, Asparagus, Truffled Pecorino

### Entrees

**HERB-ROASTED ORGANIC CHICKEN** Garlic Smashed Yukon Potatoes, Honey-glazed Baby Carrots, Shiitake Pan Gravy

**RICOTTA CAVATELLI** Gulf Shrimp, Broccoli Rabe, Roasted Tomato, Goat Cheese, Garden Pesto

**GRILLED MARINATED SKIRT STEAK & HERB FRITES\*** Gorgonzola Butter

**LAKEHOUSE BUTCHER BLEND BURGER\*** Aged Cheddar & Herb Frites

**MUSTARD RYE CRUSTED SCOTTISH SALMON FILET** French Green Lentils, Celery Root Puree, Baby Beets, Pinot Noir Butter

### Desserts

**WARM CINNAMON DOUGHNUTS** Raspberry Jam & Vanilla Cream Cheese Icing

**VANILLA BEAN MASCARPONE CHEESECAKE** Mixed Berry Compote



GLASS OF SELECT RED OR WHITE WINE \$10

\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*\*Contains Nuts. 20% Gratuity added to tables of 6 or more.