





WEDNESDAY - FRIDAY: 4PM | SUNDAY: 4PM 3 COURSES • \$35.21 per person

ADD A BEGINNING FOR \$7

Sriracha Shrimp • Mediterranean Hummus Trio • Spinach and Artichoke Dip

FIRST COURSE (choose one)

Caesar Salad

Crisp romaine, grated Parmesan, Caesar dressing

Clam Chowder

Award-Winning, New England style chowder

CHOICE OF ENTRÉE

Herb Marinated Salmon

Fire grilled, baby arugula, tomato ceviche

Shrimp Fresca

Parmesan crusted shrimp, angel hair pasta, Pomodoro sauce

Chicken Marsala

3 potato garlic mashed, Marsala mushroom sauce

Tenderloin Medallions

Grilled to perfection, 3 potato garlic mashed, red wine demi jus

CHOICE OF DESSERT

Crème Brûlée

Lava Cake

A rich chocolate cake with a molten center, made with Godiva liqueur Served warm with heath bar crunch and vanilla ice cream

ADD A SIDE FOR \$6

Steamed asparagus I charred broccolini I creamed spinach

Beverages, tax and gratuity are not included



OCTOBER 3-8



Reservations required. Restaurant week menu specials are only valid during AC Restaurant Week 2021. No substitutions. Management reserves all rights.