



# RESTAURANT WEEK

## Menu

### SEPTEMBER 10-16, 2023

#### APPETIZER (SELECT 1)

New England Clam Chowder

OR

Soup of the Day

#### ENTREE\* (SELECT 1)

Pork Salsa

All natural boneless pork chops seasoned with a "jerk" rub, char-broiled, topped with a mango pineapple salsa, and finished with a honey lime dressing (Gluten Free)

OR

Apple Chicken

All natural boneless breast of chicken, sauteed in a cinnamon apple butter, topped with brussel sprouts and Granny Smith apples in a chicken velouté (Gluten Free)

OR

Maple Dijon Salmon

Fresh Atlantic Salmon brushed with maple syrup and whole grain mustard.

Baked with an apple pecan crust.

**\*ALL CHOICES INCLUDE SIDE, SALAD BAR, BREAD**

#### DESSERT

Ice Cream

**\$35 PER PERSON (NOT INCLUDING BEVERAGES, TAXES OR GRATUITY)**

POST ABOUT RESTAURANT WEEK USING #DINELGR  
FOR A CHANCE TO WIN A GIFT CERTIFICATE!