

First Course

SOUP DU JOUR

prepared fresh daily

ANCHOR SALAD

quinoa, baby arugula, edamame, cherry tomatoes, roasted corn, black beans, pomegranate seeds,
& toasted slivered almonds tossed with a sweet chili vinaigrette

BAKED CLAMS

lemon thyme breadcrumbs

ARTHUR AVE MEATBALLS

mom's marinara whipped ricotta

Main Course

PORK SALTIMBOCCA

Berkshire Farms paillard with sliced prosciutto, buffalo mozzarella and a poached egg

CATCH OF THE DAY

Pan seared fresh fish filet. served with cous cous and spinach

GRILLED RIB EYE (+16)

16 oz rib eye served with red smashed potatoes and Brussels sprouts
Add lobster Tail (20.00)

FRENCH LOBSTER PASTRY

Maine lobster with ricotta cheese puff pastry shell

CHICKEN BASILCO

French cut chicken topped with oven roasted tomatoes, basil and garlic.
Served with polenta, spinach and a white wine lemon sauce

RIGATONI ALLA VODKA

DESSERT

SMORES BREAD PUDDING

brioche bread, milk chocolate chips, mini marshmallows
a la mode +2

FLOURLESS CHOCOLATE TRUFFLE TORTE

gluten free – fresh whipped cream a la mode +2

MARSCARPONE CHEESECAKE

Graham cracker crumble