



# Cape Cod Restaurant Week

## May 17-23

### Three Courses - \$25

#### Starters

Baby Spinach salad with crumbled bleu and pecans

Chilled Strawberry Soup

Watermelon and Feta Cheese Salad

\* East Dennis Oysters on the Half Shell ( \$5 surcharge )

\* Soft Shell Crab ( \$5 surcharge )

#### Entrées

Jumbo Shrimp Scampi over Polenta

Veal Osso Buco

Chargrilled Hanger Steak with Haystack Yukon Gold Potatoes  
*Dry rubbed, sliced and drizzled with twin coulis' of mango and avocado*

Pan Seared Day Boat Scallops

*Cajun seasoned with tomato concasee, basmati rice and horseradish aioli*

#### Desserts

Tiramisu - Sorbet - Red Velvet Cake

#### Optional Wine Flight \$9

*Choose three 3oz selections from our more than 20 wines by the glass to compliment your selections.*

#### \*Dennis Oysters

*Enjoy a half dozen local farm raised Oysters on the half shell, harvested daily from East Dennis Oyster Farm (\$5 surcharge)*

#### \*Soft Shell Crab

*cornmeal battered with chipotle aioli (\$5 surcharge)*

*Please note: Sorry... these are highly discounted premium items that are offered at reduced "bare bones" prices. Unfortunately we are unable to apply any additional discounts or combine multiple discounts toward the purchase of these items. If you prefer, you may order items at regular retail prices in order to utilize promotional offers.*