

Dier 701

RESTAURANT & BAR

MOTHER'S DAY 3 COURSE DINNER

\$49.95

SMALL PLATES

NEW ENGLAND CLAM CHOWDER

ICEBERG WEDGE

CARROT, ONION, TOMATO,
CRUMBLLED BLEU CHEESE DRESSING,
CRISPY PANCETTA

ROASTED CORN SALAD

TOMATO, BRUSSEL SPROUTS, PECORINO,
CRUMBLLED CROUTONS, LEEK VINAIGRETTE

BURRATA MOZZARELLA SALAD

OVEN ROASTED BEETS, TOASTED PINE NUTS,
HEIRLOOM TOMATOES, TARRAGON VINAIGRETTE

FRIED CALAMARI

MARINARA SAUCE, CHIPOTLE AIOLI

GRILLED SPANISH OCTOPUS

ROASTED VEGETABLES, ROASTED GARLIC TOMATO
PUREE

OYSTERS CASINO

OVEN BAKED WITH CHORIZO, CELERY,
BELL PEPPERS, ONIONS & HERBS

PRINCE EDWARD ISLAND MUSSELS

DRUNKEN: BEER, CORN, POTATOES, HERBS,
BACON, CHEDDAR, CAJUN SPICE
FRA DIAVOLO: SPICY MARINARA SAUCE

CHILDREN'S MENU

12 YEARS OF AGE & UNDER \$20.00

Chicken Fingers w/Fries

Hamburger Or Cheeseburger w/Fries

Pasta w/Butter Or Marinara Sauce

Mac & Cheese

Grilled Cheese w/Fries

Sicilian Cheese Pizza

LARGE PLATES

GRILLED ATLANTIC SALMON

KALE, QUINOA SALAD, SEASONAL FRUIT,
CHARDONNAY VINAIGRETTE

LOUISIANA STYLE SEAFOOD GUMBO

CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A CAJUN
VEGETABLE BROTH

PAN SEARED BRANZINO PROVENÇAL

OVEN ROASTED VEGETABLE, POTATOES, FENNEL
TOMATO PUREE

GRILLED SKIRT STEAK

CHIMICHURRI, MIXED GREENS,
FRENCH FRIES

JACK DANIELS BBQ SHORT RIBS

SMOKED GOUDA CORN GRATIN,
MANGO JALAPENO CHUTNEY

OVEN ROASTED 1/2 CHICKEN

CHIMICHURRI SAUCE,
PAN ROASTED SUMMER VEGETABLES

PENNE A LA VODKA

CHICKEN, CHORIZO, ARUGULA, MOZZARELLA

DESSERT

ASSORTED DESSERT SELECTION

