

DESMOND'S

PRIX FIXE \$24⁹⁵ +tax & grat

Executive Chef Brian Shuren

Available MONDAY - THURSDAY

APPETIZERS

(choose one)

Soup of the Day

Garden Salad

Mixed greens, cucumbers, grape tomato, shredded carrot, balsamic vinaigrette

Caesar Salad

Traditional chopped romaine, garlic croutons, creamy Caesar dressing, shave parmesan

Mussels (white or Red)

Shallots and garlic diced tomatoes, fresh herbs, grilled ciabatta bread

Wild Mushroom Risotto Cake

Mushroom medley, vegan mozzarella, panko breaded and fried over julienne squash, topped with plum tomato jam

Baked Stuffed Clams

Chopped local clams, herbs, breadcrumbs, grilled lemon

ENTREES

(choose one)

Chicken Pot Pie

Simmered tender whole chicken with aromatic vegetables and peas topped with flakey puff pastry

Breaded Pork Scallopini

Baby spinach, roasted tomato, with lemon caper sauce and mashed potatoes

Shrimp Pappardelle

Heirloom grape tomatoes, lemon zest, light garlic sauce

Roast French Breast of Chicken

Mashed potatoes, vegetable medley, pan sauce

Meatloaf with Mashed Potatoes

Garden vegetables, Cabernet sauce, crispy onions

Crispy Skin Salmon

Sautéed spinach, whipped potato, horseradish cream, pickled red onion

DESSERT

Chef's Choice

**No Substitutions.*

Not available for groups over 10 people or on Holidays and cannot be shared.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.