

Artisan's Easter Dinner Specials

(We make it nice!)

April 4th, 2010

Appetizers:

Goat Cheese Salad

Crispy coated goat cheese, pistachio, roasted tomato, cabernet sauvignon vinaigrette, mesclun. 8.95

Tender Tips

Filet mignon tips sautéed and dressed with truffle oil scented demi glace. 10.95

Shaved Vegetable and Wild Arugula Salad

Shaved fennel, artichoke, carrots, celery, olives, marcona almonds, arugula, garlic vinaigrette. 10.95

Burratta for Two

Mozzarella's creamy and decadent cousin with Sicilian olive oil, sea salt, cracked pepper. 19.95

Jersey Scallops

Tomatillo salsa, scallion crema. 10.95

Angry Clams

Littlenecks with clam broth, garlic, jalapeno, cilantro, lime; grilled foccacia. 10.95

Chicken Fried Oysters

Remoulade sauce, lemon. 10.95

Soups:

New England Clam Chowder

Cup 4.95 Bowl 5.95

Specialties of the House:

NY Strip a la Greco

Marinated 14 oz steak, grilled and carved, roasted lemon potatoes and haricot vert. 29.95

(Montes "Purple Angel" \$68.00 bottle)

Day Boat Atlantic Halibut

Pan roasted, mashed potatoes, celery root puree, black truffle, haricot vert. 25.95

(Chateau de Sancerre \$40.00 bottle)

Roasted Leg of Lamb

Marinated and slow roasted, fava beans, Parisian gnocchi, lamb jus. 25.95

(Domaine Chandon Pinot Meunier \$44.00 bottle)

Day Boat Carolina Grouper

Grilled vegetables, brown rice, tondo balsamico, pesto, roasted lemon. 26.95

(Newton "Red Label" Chardonnay \$40.00 bottle)

****Menu Subject to Change****

****All dishes are prepared with Extra Virgin Olive Oil**

Our frying oil is non-hydrogenated. No Trans Fats and Cholesterol free**

Executive Chef Steven M Farley

Menu and pricing subject to change