

TUES. WEDS. & THURS.

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WEEKNIGHT

*Wine & Dine*

\$44 PER PERSON

3 COURSE  
*pre fixed menu*

1 GLASS OF  
*house wine*  
PER PERSON

*nov* 08.23 TO *apr* 30.24

TO MAKE A RESERVATION

860.974.3456

## *Wine Selection*

Cabernet, Merlot, Pinot noir, Chardonnay, Pinot Grigio,  
Sauvignon Blanc, White Zinfandel

## *First Course Selection*

### **CAESAR SALAD**

Romaine Hearts, Romano Cheese, Toasted Garlic Croutons, House Dressing

### **MANSION BRUSCHETTA**

Sautéed Mushrooms, Roasted Red Peppers,  
Caramelized Onions, Pinot Grigio Garlic Cream, Garlic Bruschetta Croustade

### **NEW ENGLAND CLAM CHOWDER**

Bacon Garnish

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## *Chef's Daily House Creation*

## *Entrée Selection*

### **BEEF SHORT RIBS**

Slow-Braised Boneless Beef Short Ribs, Creamy Mashed Potatoes, Rosemary  
Demi-Glace, Garlic Buttered Green Beans

### **COD NEW ENGLAND**

Baked Cod, Cracker Crumb Topping, Lemon Butter Chablis Sauce,  
Spinach Mashed Potatoes, Garlic Seared Haricot Verts

### **CIDER GRILLED CHICKEN**

Tender Grilled Chicken Breast, Apple Cider Barbecue Glaze,  
Mashed Sweet Potatoes, Garlic Buttered Green Beans

### **VEGETARIAN BOLOGNESE**

Slow Cooked Tomato Bolognese Sauce with Eggplant, Fresh Linguine Pasta,  
Bread Crumb, Ricotta, Basil

## *Dessert Selection*

### **VANILLA BOURBON CRÉME BRULÉE**

Fresh Whipped Cream, Fresh Berries

### **WHITE CHOCOLATE CROISSANT CUSTARD**

Fresh Whipped Cream, Raspberry & Chocolate Sauce Accents

### **ICE CREAM SCOOP**

Vanilla Flavored, Fresh Berries & Chocolate Sauce