



DINNER

FIRST COURSE

CLAM CHOWDER

New England style creamy clam chowder, bacon, potatoes, celery, oyster crackers

or

CHELSEA CHOWDER HOUSE SALAD

feta, cucumber, carrot, tomato, candied walnuts, balsamic vinaigrette

ONEHOPE CHARDONNAY - \$7

SECOND COURSE

BLACKENED CHICKEN PENNE PASTA

tri-color bell peppers, tasso ham, asparagus, pink sauce

or

SEA SALT ROASTED PRIME RIB

horseradish mashed potatoes, spring veggies, rosemary au jus

or

SEARED SEA BASS

vanilla scented sweet potatoes, roasted corn and poblano succotash, cilantro lime butter

JOEL GOTT 815 CABERNET - \$9

THIRD COURSE

ORANGE COCONUT CRÈME BRÛLÉE

candied orange zest

or

CHOCOLATE POT DE CRÈME

chambord macerated berries, fresh mint

ONEHOPE MERLOT - \$7

Vegetarian selections available upon request

\$40 per person++