

FALL RESTAURANT WEEK 2024

THREE COURSE DINNER MENU / \$50

Choice of Appetizer

TSL CHOPPED SALAD

whipped feta, crispy chickpeas, pickled pepperoncini peppers, kalamata olives, red wine vinaigrette

CODDIES

salt cod, yukon gold potato, house yellow mustard, crackers

STUFFIES

three baked topneck clams, smoked linguica, lemon, bread crumbs, house hot sauce

Choice of Entree

RITZ CRACKER COD PICCATA

Ritz cracker crust, pomme puree, garlic spinach, lemon butter

PORTUGUESE STEW

mussels, clams, chorizo, potatoes, market fish, gennel, cilantro, sourdough

GRILLED BISTRO FILET*

potato puree, brussels sprouts, bacon lardons, dried apricot, mint chimichurri

Choice of Dessert

BLUEBERRY ICEBOX PIE

cracker crust, pastry cream, whipped mascarpone, candied ginger

BANANA PUDDING PANNA COTTA

coconut, dulce de leche, nilla wafers

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

