
TRIO

LUNCH MENU

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

MIXED GREENS

grape tomatoes, radish, rainbow carrots, white balsamic vinaigrette

CAESAR SALAD

romaine, garlic croutons, parmesan, Caesar dressing

ENTREE COURSE

CHICKEN PICATTA

broccolini, wild rice, lemon caper sauce

LOBSTER ROLL

lemon herb mayonnaise, bibb lettuce, grilled roll,
salted vinegar potato chips

CHOPPED SALAD WITH GRILLED CHICKEN OR SHRIMP

romaine, cucumber, dried cranberries, roasted squash, pumpkin seeds, crispy prosciutto, blue cheese,
pita, pomegranate vinaigrette

DESSERT COURSE

CHOCOLATE BROWNIE

whipped cream, sea salt caramel, vanilla ice cream

VANILLA CREME BRULEE

burnt sugar, pirouette cookies

\$28 per person, plus beverages, 2% administration fee, and 8% RI tax.
