

2024 Fall River Restaurant Week Dinner Menu

\$30.00 Per Person - pick one item from each course (Price does not include beverages, tax or gratuity)

Course 1

110 Tomato Soup

A mildly sweet cream of tomato soup w/ a hint of garlic & parmesan

Crispy Fried Pickle Chips

Crispy dill pickle chips, served w/ honey mustard and sriracha aioli dipping sauces

110 Cyprus Salad

Shredded iceberg & arugula, cucumber, banana peppers, onion, olives, tomatoes & roasted red peppers, tossed in a red wine vinaigrette

Course 2

Chicken Piccata Gnocchi

Fried chicken served with sauteed gnocchi and spinach, tossed in a lemon caper butter sauce, finished with fried sage.

Fish and Chips

North Atlantic cod fried in seasoned flour, served with French fries, tartar sauce and coleslaw.

Pulled Pork Mac & Cheese

A rich cheese sauce tossed with cavatappi pasta, topped with BBQ pulled pork, BBQ crumbles and onion strings, drizzled with BBQ sauce and house made ranch.

Course 3

Peanut Butter Cascade

A warmed fudge brownie topped w/ a peanut butter cup & fudge swirl ice cream, house made hot fudge & Reese's chunks.

Lemon Sorbet

Lemon sorbet with fresh berries and a mixed berry coulis.

Note: Before placing your order, please inform your server if anyone in your party has a food allergy.

