

3 COURSE DINNER MENU \$23.95

STARTER

Choice of:

GARDEN SALAD OR CAESAR SALAD
FRENCH ONION SOUP AU GRATIN
CHICKEN PARMESAN EGGROLL

MAIN DISH

Choice of:

CLASSIC FISH & CHIPS

Beer battered North Atlantic cod, tartar sauce,
coleslaw, & French fries

TAPHOUSE CHICKEN FAJITA

Prepared with a special recipe of sautéed bell peppers,
onions, and tomatoes. Includes lettuce, sour cream,
guacamole, pico de gallo and (4) tortillas

BRAISED BEEF SHORT RIB

Slow braised short rib served over sweet potato mashed,
garlic green beans, herb pan gravy

TRUFFLE MUSHROOM MAC N' CHEESE

Sauteed truffle infused mushrooms, Fontina,
Parmesan and smoked Gouda cheese

DESSERT

Choice of:

CINNAMON BUN BREAD PUDDING

Served warm with vanilla ice cream

CAMPFIRE S'MORES

~Please Notify Your Server of Any Food Allergies~

* Rhode Island state law requires us to inform you that eating raw or
under cooked meat, poultry, seafood, shellfish, or eggs,
may increase your risk of food borne illness

* **price does NOT include tax or gratuity.**

* Substitutions and/or splitting items are not available when choosing this menu.*

