

Celebrate dineKOP Restaurant Week 2018

Legal Sea Foods

March 5th – 11th

Lunch Prix Fixe \$20.00 (*beverage, tax and gratuity not included*)

Appetizer (choose one)

Cup of New England Clam Chowder

Louis Latour “LSF Cuvée” Chardonnay, Burgundy, France, 2015, \$11.50 per glass, \$42.00 per bottle

Bang Bang Cauliflower tempura fried, kung pao sauce

Heinz Eifel Riesling Kabinett, Mosel, Germany, 2015, \$10.50 per glass, \$35.00 per bottle

House Salad

cherry tomato, shaved carrot and sunflower seeds, creamy
romano peppercorn dressing or tomato balsamic vinaigrette

Quadri Pinot Grigio delle Venezie, Italy, 2016, \$10.50 per glass, \$35.00 per bottle

Entrée (choose one)

Crispy Fish Sandwich tartar sauce, lettuce, tomato, french fries, cole slaw

Manawa Sauvignon Blanc, Marlborough, New Zealand, 2016, \$11.75 per glass, \$42.00 per bottle

Shrimp and Garlic sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Kilda Chardonnay, Southeast Australia, 2016, \$9.50 per glass, \$35.00 per bottle

Greek Salad with Grilled Salmon

Acrobat Rose of Pinot Noir, Oregon, 2016, \$10.50 per glass, \$35.00 per bottle

Dessert

Two Bon Bons bite size scoops of ice cream dipped in chocolate