



a Providence classic

LUNCH MENU I

FIRST COURSE

CUP OF CLAM CHOWDER
CUP OF LOBSTER CHOWDER
GARDEN SALAD
BALSAMIC VINAIGRETTE

ENTRÉE

PESTO GRILLED CHICKEN SANDWICH
BASIL PESTO, MOZZARELLA, ROASTED RED PEPPERS,
WHOLE GRAIN TOAST, BALSAMIC SYRUP; FRENCH FRIES

SALMON SALAD
GREENS, CANDIED WALNUTS, GOAT CHEESE, CRANBERRY VINAIGRETTE

CREEKSTONE ALL NATURAL BURGER
BACON, JACK CHEESE, LETTUCE, TOMATO, TOASTED BULKY ROLL; FRENCH FRIES

LOBSTER BLT
FRESH WHOLE LOBSTER SALAD, BACON, LETTUCE, TOMATO, TOASTED BULKY ROLL;
FRENCH FRIES

LOCAL FARM PLATE
SAFFON RICE, HEIRLOOM BEANS, ROASTED RED PEPPERS, GRILLED SQUASH, EGGPLANT
AND SPRING ONIONS, TRUFFLE OIL

DESSERT

CHEF'S SIGNATURE DESSERT PLATTERS

BEVERAGES

COFFEE & TEA

\$26 PER PERSON
(PLUS 18% GRATUITY, 2% ADMINISTRATION FEE, 8% RI TAX)

ALL ITEMS SUBJECT TO SEASONAL AVAILABILITY





a Providence classic

LUNCH MENU II

FIRST COURSE

CUP OF CLAM CHOWDER
CUP OF LOBSTER CHOWDER
GARDEN SALAD
BALSAMIC VINAIGRETTE

ENTRÉE

BAKED STUFFED SHRIMP
RED BLISS MASHED POTATOES

CHICKEN NAPOLETANA

HERB MARINATED GRILLED CHICKEN, NARRAGANSETT CREAMY FRESH MOZZARELLA, VINE
RIPE TOMATOES, GRILLED EGGPLANT, SQUASH, BASIL OIL

MARINATED FILET TIPS

RED WINE, ROSEMARY, CARAMELIZED ONIONS, MASHED POTATO

LOBSTER RAVIOLI

FRESH LOBSTER MEAT, BASIL PASTA, CHARRED TOMATO COULIS, BASIL OIL

LOCAL FARM PLATE

SAFFRON RICE, HEIRLOOM BEANS, ROASTED RED PEPPERS, GRILLED SQUASH, EGGPLANT AND SPRING
ONIONS, TRUFFLE OIL

DESSERT

CHEF'S SIGNATURE DESSERT PLATTERS

BEVERAGES

COFFEE & TEA

\$30 PER PERSON

(PLUS 18% GRATUITY, 2% ADMINISTRATION FEE, 8% RI TAX)

ALL ITEMS SUBJECT TO SEASONAL AVAILABILITY





LUNCH MENU III

HORS D'OEUVRES

ARTISAN CHEESE & SEASONAL FRUIT PLATTER

FIRST COURSE

CUP OF CLAM CHOWDER

CUP OF LOBSTER CHOWDER

GARDEN SALAD; BALSAMIC VINAIGRETTE

CAESAR SALAD

ENTRÉE

BAKED STUFFED SHRIMP

RED BLISS MASHED POTATOES

SCALLOP SALAD

**BABY GREENS, STRAWBERRIES, TOASTED ALMONDS, RADISHES, CHAMPAGNE SHALLOT
VINAIGRETTE**

CHICKEN NAPOLETANA

**HERB MARINATED GRILLED CHICKEN, NARRAGANSETT CREAMY FRESH MOZZARELLA, VINE
RIPE TOMATOES, GRILLED EGGPLANT, SQUASH, BASIL OIL**

MARINATED FILET TIPS

RED WINE, ROSEMARY, CARAMELIZED ONIONS, MASHED POTATO

LOBSTER RAVIOLI

FRESH LOBSTER MEAT, BASIL PASTA, CHARRED TOMATO COULIS, BASIL OIL

LOCAL FARM PLATE

**SAFFON RICE, HEIRLOOM BEANS, ROASTED RED PEPPERS, GRILLED SQUASH, EGGPLANT
AND SPRING ONIONS, TRUFFLE OIL**

DESSERT

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

CHOCOLATE LAYER CAKE

BEVERAGES

COFFEE & TEA

\$36 PER PERSON

(PLUS 18% GRATUITY, 2% ADMINISTRATION FEE, 8% RI TAX)

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