

# Dover Dines Restaurant Week

Three Course Meal for \$29.95\*\*

## First Course

- Caesar salad
- House salad (GF)
- Cup of soup du jour
- Cup of New England clam chowder

## Second Course

- **Crabmeat Stuffed Haddock**
  - Baked in lemon herb butter, white wine, and sprinkled with Seasoned Bread Crumbs.  
Served with Choice of starch and vegetable du jour.
- **Teriyaki Tenderloin Tips**
  - 10 oz. of juicy tenderloin tips marinated in our own flavorful teriyaki sauce, grilled and topped with sautéed onions and mushrooms served with garlic mashed potatoes and veg du jour.
- **Tortellini in a pesto cream sauce.**
- **Goat cheese balsamic chicken**
  - Grilled chicken topped with a goat cheese, spinach, tomato, and balsamic blend served over rice pilaf with veg du jour. (GF)

## Third Course

- Salted caramel cheesecake
- Chocolate lava cake (GF)
- Key lime pie

\*\*Price does not include tax or gratuity