

# The Sole Proprietor *Monday, July 31<sup>st</sup> through Saturday, August 12<sup>th</sup>, 2017*

## LUNCH \$14.17

Available Monday through Friday - 11:30 a.m. to 4:00 p.m. only

Tax & gratuity not included. With purchase of entrée; your choice of *either* a first course or a dessert.

### *First Course*

House Salad – Mixed greens with a cucumber and tomato.

Cup Clam Chowder

Soup du Jour

### *Entrée Course*

Caesar Salad - Romaine lettuce and our house Caesar dressing and croutons, topped with your choice of grilled chicken, seared shrimp or Cajun salmon.

Salmon Marsala – Pan seared salmon fillets with shallots, portabello mushrooms, and a Marsala demi glaze; served on a bed of mashed potatoes and asparagus.

North Atlantic Haddock - Fresh North Atlantic haddock fillet, served broiled or fried, with potato and vegetable.

### *Dessert Course*

Flourless Chocolate Cake - Decadent, thoroughly dark chocolate cake with a ganache glaze, served with vanilla ice cream.

Strawberry Pound Cake – Homemade butter pound cake topped with fresh strawberries and whipped cream.

Hot Fudge or Strawberry Sundae - Broadway's specially made vanilla ice cream topped with your choice of hot fudge or strawberries. Served with whipped cream, walnuts and a cherry on top.

## DINNER \$25.17

tax & gratuity not included, one item from each course

### *Appetizer Course*

Fried Clam Strip Boat – Lightly breaded, tender clam strips with tartar sauce.

Bang Bang Shrimp - Lightly fried baby shrimp with a spicy sweet Thai chili sauce over a bed of lettuce.

Spicy Crab Roll -Cucumber, spicy mayo rolled inside-out topped with masago.

### *First Course*

House Salad – Mixed greens with a cucumber and tomato.

Cup Clam Chowder

Soup du Jour

### *Entrée Course*

Roasted Dijon Crusted Cape Cod Bluefish- Oven roasted Cape bluefish topped with Alaskan Snow Crab Leg and Jumbo Lump Crab meat in a Dijon mustard sauce. Served on jasmine rice and broccoli finished with a hoisin glaze.

Grilled North Atlantic Salmon – Blueberry farro risotto, gorgonzola cheese, micro pea greens and fresh blueberries.

Grilled Summer Swordfish -Oven roasted new potatoes, fresh green beans, pepitas pesto

### *\$29.17 Options!*

Grilled Bistro Steak and Lobster- Bistro steak paired with a 6 oz. butter poached Canadian Lobster tail served over ocean clams, Nduja sausage and vegetable hash.