

**CHOWDER HOUSE
DINNER SPECIALS**

APPETIZER SPECIAL

Chicken Quesadilla

Crisp thin sun dried tomato tortilla frilled with grilled chicken, diced tomatoes, sour cream, scallions, mango, salsa & pepper jack cheese with a side of salsa & sour cream \$9-

PASTA SPECIAL

Short Ribs Milanese

Boneless beef short ribs cooked slowly in a pot of carrots, onions, celery & tomatoes until tender, served over fettuccine \$18-

Add a house salad for 2.50 or small Caesar salad for 3.75

ENTRÉE SPECIALS

Ribeye Mozzarella Steak

Cooked on our wood burning grill, topped with thin prosciutto, roasted tomatoes, mozzarella cheese and a balsamic glaze, served over sautéed baby spinach and roasted potatoes \$27-

Tilapia Diablo

Whitefish topped with cream sauce of tomatoes, capers, red onions, jalapeños, spinach & garlic served over sautéed baby spinach and roasted potatoes \$15-

Add a house salad for 2.50 or small Caesar salad for 3.75

Pick a Fish & Pick a Sauce Combo

cooked over a wood-burning grill and topped off with a signature sauce of your choosing:

“Grilled Fish Choices”

Tuna \$18- Mahi Mahi \$18- Sea Bass \$19-

“Sauce Choices”

Diavolo Sauce - Rustic sauce of prosciutto, tomato, onion, red pepper flakes, garlic & red wine vinegar

Orange Ginger Sauce - Sweet & spicy Asian sauce with a wasabi butter

Lime Tomato Garlic Sauce – A rich creamy sauce with roasted garlic, sun dried tomatoes and lime juice

fish & sauce special entrees served over roasted corn relish

Add a house salad for 2.50 or small Caesar salad for 3.75