

CHOWDER HOUSE DINNER SPECIALS

Grilled Flatbread – with fig spread, grilled portabella mushrooms, prosciutto & Asiago cheese on herb grilled flatbread \$9.25

Cheese Plate – assorted fine artisan cheeses: Black Diamond aged cheddar, Pineland Farms smoked Swiss, California Bear Flag Dry Monterey Jack w/ orange fig spread, olive tapenade, grapes, herb crackers & flatbread \$9.95

Braised Short Ribs – slowly cooked, served over mashed potatoes with a wine reduction sauce and onions strings \$17.95

Gorgonzola Salad – baby spinach, gorgonzola cheese, dried cranberries, glazed walnuts, diced tomatoes tossed in cranberry vinaigrette \$9.50
add grilled chicken \$3 add grilled scallops \$5.5
add grilled shrimp \$5 add seared ahi tuna \$5.5

Butternut Risotto – sautéed mushrooms, diced butternut and sautéed chicken served over a creamy butternut risotto \$15.95

ENTRÉE SPECIALS

Wood Grilled Fresh Seafood Choices...comes w/ vegetable & potato

Mahi Mahi – Firm texture, light, sweetly moist meat with solid flake with moderate flavor (\$19/\$15 petit)

Atlantic Salmon – good fats of the omega-3 variety (\$18.5/\$14.5 petit)

Swordfish– always great quality from Foley Fish in Boston (\$19/\$15 petit)

Grilled Shrimp - this shrimp has mild flavor with a sweet taste (\$18/\$14 petit)

Add Your Choice of Our Signature Sauces

Pineapple Sweet Chili Sauce – Chopped fresh pineapples with Thai style hot chili sauce...a very popular Asian sauce

Mango Salsa- made with fresh chopped mangos and cilantro

Red Pepper Peri Peri Sauce – Puree-style sauce made from chili peppers, roasted red peppers, red onions, pineapple and fresh lemon, delivering an amazing balance of sweet and heat.

Add a house salad for \$2.50 or small Caesar Salad for \$3.75