# BREAKWATER Stonington Harbor 

## Prix Fixe Menu

\$29 or \$39 per person, three courses

## First Course

please choose one

## Soup Du Jour

chef's daily preparation

## Braised Pork Empanada

cilantro lime crema, pico de gallo

## Panzanella Salad GF* VEG

burrata cheese, roasted red bell peppers \& onions, cherry tomatoes, kalamata olives, herb marinated tomatoes, toasted bread, baby arugula, herb vinaigrette
Cod \& Corn Hushpuppies
lemon, white remoulade

## Second Course

please choose one

## $\$ 29$ Menu

## Sliced Steak Salad

baby greens, mushrooms, blue cheese crumbles, shaved red onion, red bell peppers, champagne shallot vinaigrette Roasted Portobella Sandwich VEG
roasted red peppers, goat cheese, grilled zucchini \& squash, garlic basil aioli, brioche bun, dressed greens
Eggplant Parmesan VEG
sliced and layered eggplant, fresh mozzarella cheese, \& basil over angel hair and house pomodoro sauce
Chicken Carbonara
linguini, pancetta, peas, egg yolk, parmesan cheese, black pepper

## $\$ 39$ Menu

## Grilled Faroe Island Salmon $\boldsymbol{G F}$

buttermilk mashed potatoes, grilled asparagus, sundried tomato cream sauce
Grilled Atlantic Swordfish EF
eggplant and roasted red pepper puree, crispy smashed fingerling potatoes, grilled broccolini, balsamic reduction Portuguese Style Monkfish GF**
onion, pepper, fingerling potato, Andouille sausage, baby heirloom tomato, shrimp, mussels \& cilantro in a saffron
fennel broth, with grilled crostini

## Steak Oscar $\boldsymbol{G F}$

shoulder tenderloin medallion, crabmeat, bearnaise sauce, buttermilk mashed potatoes, grilled asparagus

## Third Course

please choose one

Flourless Chocolate Cake GF raspberry coulis

Salted Caramel Cheesecake raspberry coulis

## Dessert Special

 chef's daily preparation