

Early Bird Dinner Menu

Monday, Tuesday, Thursday 4:00pm-6:00pm

Wednesday 4:00pm-9:00pm

LITTLE
BOSTON

B·I·S·T·R·O

3 Courses \$19.95

Soup & Salad

Little Boston Seafood Chowder

Packed with clams, scallops and true cod.

Chef's Soup of the Day

Ask your server for today's selection.

Baby Kale Salad

Baby kale, crispy chick peas, shaved parmesan, goat cheese, lemon vinaigrette.

Caesar Salad

Romaine hearts, pumpernickel crouton, parmesan tossed with black pepper Caesar dressing.

Main Course

Top Sirloin Steak

*Smoked marrow butter, roasted fingerling potatoes, chef's seasonal vegetables.**

Ale Battered Fish and Chips

Ale battered true cod, roasted onion tartar sauce, French fries and chef's seasonal vegetables.

Local Native Caught Sockeye Salmon

Lemon herb rub, caramelized onion marmalade, fingerling potatoes, sautéed pea shoots.

Vegetarian Skillet Lasagna

*Fresh herb ricotta, trio of gourmet mushrooms, fresh spinach, cabernet marinara sauce, with herb garlic toast.**

Dessert

White Chocolate Raspberry Cheesecake

Served with whipped cream and raspberry compote.

Chocolate Espresso Mousse

Whipped cream.

Chef's Dessert of the Day

Ask your server for today's selection.

* Steaks are cooked to order. Consuming undercooked meats may increase your risk of foodborne illness.*

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