

75

DINE  
OUT  
BOSTON  
SINCE 2001

## DINE OUT BOSTON 75 LIBERTY WHARF DINNER MENU

### HERBED CLAM CHOWDER

New England clams, Maine potatoes, smoked bacon,  
Vermont dairy cream and harvest ingredients.

### TRUFFLE POLENTA FRIES

Chipotle aioli, zesty marinara sauce and shaved parmesan cheese.

### CLASSIC CAESAR

Native hearts of romaine, Caesar dressing, croutons and parmesan cheese.

### BOSTON BIBB SALAD

Tender Bibb lettuce with Westfield farm's goat cheese, Anjou pears, dried cranberries,  
honey roasted pecans and lemon vinaigrette.

### WINTER QUINOA BOWL

Organic quinoa, baby arugula, Anjou pears, roasted beets, fresh oranges, honey roasted  
chickpeas, dried cranberries, roasted pecans, citrus vinaigrette and blood orange glaze.



### \*75 ALL-NATURAL BURGER

Ground beef chuck, lettuce, tomatoes, onions and pickles  
on a toasted brioche bun and French fries.

### HOMEMADE VEGGIE BURGER

Lettuce, tomatoes, onions, avocado, chipotle aioli and a pickle  
on a toasted brioche bun with field greens.

### PORCINI MUSHROOM RAVIOLI

With roasted porcini mushrooms, baby spinach, chardonnay cream sauce and parmesan cheese.

### WINTER WARMER PASTA

Fresh ziti pasta, Italian prosciutto, asparagus, sundried tomatoes, roasted red pepper,  
cremini mushroom, pistachio arugula pesto sauce and parmesan cheese.

### NANTUCKET SEAFOOD STEW

Shrimp, scallops, PEI mussels, salmon, swordfish, garden vegetables  
and bliss potatoes in a saffron-tomato broth.

### BLOOD ORANGE GLAZED SALMON FILET

Wild rice pilaf, roasted beets, Swiss chard, grilled asparagus, honey roasted chickpeas  
and blood orange glaze.

### HERB CRUSTED ATLANTIC COD

Organic farro, roasted mushrooms, sun-dried tomatoes, roasted red pepper, baby spinach, Brussel  
sprouts, roasted red pepper coulis and kalamata olives tapenade.

### MEYER LEMON CHICKEN BREAST

Rainbow potatoes, Brussel sprouts, bacon, mushrooms, baby spinach, haricot verts,  
Meyer lemon butter sauce and capers.

### GRILLED PORK CHOP

Mashed potatoes, braised purple cabbage, haricot verts, garden vegetables,  
and apple brandy sauce.



### SWEET ENDINGS

Choose from any of our house made desserts.

THREE COURSE MENU \$55.- PER PERSON TAXES,

GRATUITY AND ALCOHOLIC BEVERAGES NOT INCLUDED. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR  
SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. DENOTES RAW OR UNDERCOOKED MEATS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK  
OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.