

75

DINE OUT
BOSTON
SINCE 2001

**DINE OUT BOSTON
75 CHESTNUT 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, Swiss chard, garden vegetables and Spanish chorizo 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.