

ACORNS PRIX FIXE DINNER MENU

Sun – Thurs 5-7PM

\$19.69*

FIRST COURSE

Please Choose One

CUP OF CIDER CHEDDAR ALE SOUP

CUP OF SOUP DU JOUR OR CLAM CHOWDER

GRILLED SHRIMP COCKTAIL with piquant sauce

SECOND COURSE

Please Choose One

GRILLED SWORDFISH PUTTANESCA Grilled swordfish over rainbow tortellini with a light sauce of garlic, anchovies, black and green olives, capers and tomatoes

PAN-SEARED SEA SCALLOPS over Terra Cotta Pasta's Three Peppercorn Linguini, with a citrus cream sauce

SAUTÉED VEAL SALTIMBOCCA Veal medallions sautéed with prosciutto, sage and white wine served with potato pancake and steamed asparagus

PETTIT FILET MIGNON with a peppercorn demi sauce, herbed mashed potatoes and carrots

GRILLED PORTOBELLO NAPOLEON Marinated Portobello mushroom cap, grilled and topped with marinated and grilled zucchini, summer squash, red and yellow peppers and Roma tomato, served over roasted tomato risotto

THIRD COURSE

Please Choose One

APPLE COBBLER A LA MODE

CHOCOLATE CHEESECAKE

*Price does not include tax or gratuity. Not to be combined with any other offer.
Acorns reserves the right to add a 19% gratuity to parties of 8 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness