

# 2024 Fall River Restaurant Week Dinner Menu

\$30.00 Per Person - pick ONE ITEM from each course

(Price does not include beverages, tax or gratuity)

## Course 1

- 4 Avocado Fries served with a chipotle aioli**
- Shrimp Ceviche served with homemade tortilla chips on a bed of lettuce**
- One (1) Chicken or Steak Taquitos served with Homemade Queso Dip**
- Two (2) Jalapeno Poppers served with chipotle aioli**

## Course 2

### **Mediterranean Grilled Chicken Salad**

Romaine lettuce topped with, Cucumber, Red Onion, tomato, black olives croutons & chicken tossed in a lemon vinaigrette topped with Feta Cheese  
May substitute Chicken for 5 Shrimp

### **Shrimp Poke Bowl**

Sautéed bok choy, grilled pineapple coconut rice, sautéed shrimp. topped with avocado & drizzled with a sweet chili glaze.  
May substitute Shrimp for Chicken

### **New England Irish Bowl**

Sliced tender Corn Beef, Cabbage, fresh carrots, Chorizo served with a side of mustard

### **Birria Tacos**

2 shredded tender pork & Monterey Jack Cheese tacos toasted to perfection and served with a warm Birria aujus for dipping. Served with Rice and black or refried beans.

### **Corn Beef Tacos**

3 Tacos with tender corn beef, carrots, cabbage & Chorizo drizzled with yellow mustard

### **Veggie Fajita Bowl**

Sautéed broccoli, peppers, onions & mushrooms with fajita seasoning topped over Spanish rice and black beans.

### **Ceviche**

Generous portion of Shrimp Ceviche served with Homemade Tortilla Chips

## Course 3

- Ice cream sundae drizzled with chocolate sauce
- Churros rolled in cinnamon sugar & drizzled with coconut glaze
- Key lime pie topped with whip cream