

# 105 BAR & GRILL TWENTY

## Spring 2024 – Restaurant Week Lunch Menu

### Appetizers:

New England Clam Chowder

#### Caesar Salad

*Romaine / White Anchovies / Garlic Crostini  
Fresh Parmesan Cheese  
House Made Caesar Dressing*

#### Sticky Bites

*Fried Boneless Chicken Bites  
Choice of Sauce:  
(Sticky Sauce, Buffalo, BBQ, Vietnamese)*

### Entrees:

#### Chicken Marsala

*Mashed Potatoes / Sauteed Mixed Vegetables*

#### Crispy Skin Salmon

*Roasted Baby Potatoes / Mixed Vegetables  
Artichoke Caper Sauce*

#### Penne Alla Vodka

*Choice of Chicken, Shrimp, or Plain*

### Desserts:

Homemade Tiramisu

Chocolate Layer Cake

3 Courses for \$29.95

(Menu Subject To Change)

# 105 BAR & GRILL TWENTY

## Spring 2024 – Restaurant Week Dinner Menu

### Appetizers:

New England Clam Chowder

#### Burrata

*Basil Pesto / Tomato Salad / Crostini*

#### Fried Cauliflower Bites

*(Gluten Free & Vegan)  
Rice Flour Battered  
House Made Vegan Sticky Sauce*

### Entrees:

#### Pan Seared Duck Breast

*Mashed Potatoes / Sauteed Broccolini  
Port Wine Reduction*

#### Grilled NY Strip Steak

*Roasted Baby Potatoes / Mixed Vegetables  
Choice of Either  
Chimichurri or Cabernet Reduction Sauce*

#### Seafood Pappardelle Pasta

*Shrimp / Mussels / Calamari  
Marinara Sauce / Toasted Sourdough*

### Desserts:

Homemade Tiramisu

Chocolate Layer Cake

3 Courses for \$44.95

(Menu Subject To Change)