

## **Back Bay Boathouse Restaurant Week Menu**

**Available all day, 7 days.**

**\$10 Arugula Salad:** Baby arugula dressed with white balsamic lemon vinaigrette, topped with toasted almonds, strawberries, and parmesan crisp.

**\$26 Pork Osso Bucco:** Braised slow cooked pork shank with a hearty ragu sauce - fresh pappardelle noodles.

**\$28 Blackened Swordfish:** Wild caught swordfish dusted with cajun spices. Paired with parmesan risotto and lemon grilled broccolini.

**\$24 Roasted Arline Chicken:** Dill pickle brined breast with a creamy dijon leek sauce. Paired with oven roasted baby potatoes and grilled asparagus.

**\$8 Chocolate Molten Lava Cake:** With a black raspberry chambord reduction & a vanilla whipped cream.