



Restaurant Week

3-Course Dinner

35.00

Course 1

New England Clam Chowder

House Salad (GF, V)

Field greens, tomatoes, cucumbers, onions, & garbanzo beans. Served with our house balsamic vinaigrette

Bruschetta

Vine ripened tomatoes, garlic, fresh basil, & sweet onion served on crostini

Course 2

Slow-Roasted Prime Rib of Beef Au Jus

English cut with potato du jour and vegetable

Sole Francese

Served over linguini

Hawaiian Huli Chicken

Jasmine Rice stack

Hawaiian Huli Shrimp

Jasmine Rice stack

Hawaiian Huli Stir Fry (V)

Jasmine Rice stack with fresh vegetables

Course 3

Cannoli

Vanilla Ice Cream Sundae

With fresh strawberries

GF = Gluten Free V = Vegetarian

**WE ARE NOT ABLE TO ACCOMMODATE
SEPARATE CHECKS ON PARTIES LARGER THAN 6**

CELEBRATE WITH US!
**COMPLIMENTARY
BIRTHDAY DINNER**
(up to \$30 value)

**5% DISCOUNT WHEN
ENTIRE CHECK PAID IN CASH**

**Many restaurants charge you to use a credit
card. Instead we reward you to pay in cash!**

THE PERFECT GIFT!
**GIFT CERTIFICATES THAT NEVER
EXPIRE AND ARE VALID AT
BOTH GUIDO RESTAURANTS**