

DINNER

BEGINNINGS

New England Clam Chowder	6
Soup of the Day	5
Crock of French Onion Soup Parmesan and Monterey Jack Cheese	8
Shrimp Cocktail Local Wild Caught Jumbo Shrimp, Cocktail Sauce	11
Twenty8 Lobster Crab Cake Chipotle Mint Aioli	12
Fried Calamari Hot Banana Peppers, Garlic Butter	10
Wing Trio Choice of Chipotle Honey Barbeque, Sweet Chili and Roasted Garlic Honey	12
Cajun Tenderloin Tips Chipotle Honey Barbeque and Béarnaise Sauce	9

SALADS

Caesar Salad Parmesan Crisp and Garlic Crouton	10
Twenty8 Wedge Salad Vermont Bleu Cheese Crumbles, Vine Ripe Tomatoes, Applewood Smoked Bacon and Bleu Cheese Dressing	8
House Garden Salad Arugula, Tear Drop Grape Tomatoes, Black Olives, Cucumber and Carrots with Balsamic Dressing	7

FROM THE OPEN HEARTH

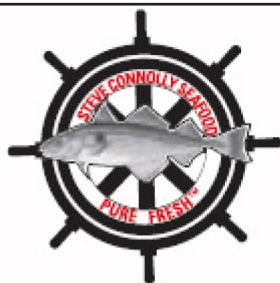
Starters	
3 Cheese New England Bean Dip Oven Baked Flat Bread Chips	13
Goat Cheese Stuffed Shrimp Wrapped in Prosciutto	12
Corn Cob Smoked Bacon Scallops With Garlic Butter Sauce	11
Flat Breads	
Four Cheese Goat, Ricotta, Fresh Mozzarella and Parmesan Cheese	13
Classic Margherita Fresh Mozzarella, Basil and Tomatoes	12
Epoché Oakdale Farms Grilled Vegetables, Artichoke Hearts, Crisp Prosciutto and Goat Cheese topped with Balsamic Dressed Arugula	14
Pepperoni and Sausage Sweet Italian Sausage and Roseli Pepperoni	14
Twenty8 Pizza Freshly Baked Dough Filled with Grilled Chicken, Spring Vegetables, Marinara Sauce, Basil, Fresh Mozzarella, Provolone and Goat Cheese	15

ENTRÉES

Pan Roasted Salmon Jansal Valley Seasonal Root Vegetables, Spaghetti Squash and a Merlot Reduction	20
Herb Roasted Boneless Half Chicken Roasted Confreda Farms Asparagus, Oven Roasted Potatoes with a Morel Mushroom and Thyme Au Jus	19
* 12 oz. New York Strip Steak Caramelized Three Onion Butter, Mushroom and Almond Green Beans, Oven Roasted Potatoes	26
* 8 oz. Filet Mignon Jansal Valley Seasonal Root Vegetables, Parmesan infused Mashed Potatoes with a Red Wine Reduction	28
Shrimp Scampi Garlic White Wine Butter Sauce over Fettuccine	20
Spring Vegetable Ravioli With a Roasted Vegetable Broth	17
* Seared North Atlantic Ahi Tuna Basil Marinated with Baby Spinach, Grilled Asparagus, Balsamic-Soy Sauce and a Warm Red Potato Goat Cheese Salad	24

COMFORT ZONE

Entrées	
Smoked Glazed Baby Back Ribs Full Rack of Pork Ribs with Sweet Potato Fries and Coleslaw	20
Grilled Pork Chop Spiced Rubbed with Yukon Gold Mashed Potatoes, Jansal Valley Seasonal Root Vegetables, Colossal Onion Rings and Homemade Apple Sauce	25
Short Ribs Purée of Dartmouth Farms Parsnips, Turnips and Yukon Gold Potato with a Port Demi Reduction	19
Meatloaf Sautéd Cremini Mushrooms and Onions with Beef Gravy Yukon Gold Mashed Potatoes, Jansal Valley Seasonal Root Vegetables	
Maine Lobster Mac'n Cheese White Truffle Oil	21
Dessert	
Apple Crisp With Vanilla and Caramel Sauce Add Vanilla Ice Cream for additional \$2	6



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HOTEL & SPA AT PATRIOT PLACE

18% Gratuity will be added to parties of 6 or more

*These items are cooked to order, undercooked or raw. The Commonwealth of Massachusetts suggests consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Menu selections subject to change due to availability of seasonal items.

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twenty8restaurant.com