



## Restaurant Week Fall Menu 2016

Lunch \$16.00 Saturday and Sunday

### Course One

*Soup of the Day or NE Clam Chowder*

*Caesar Salad* romaine lettuce, classic Caesar dressing, topped with parmesan cheese and crostini

*Frisée Salad* Frisée, arugula, and fennel salad, goat cheese, with citrus buttermilk dressing

*Beef Carpaccio* thinly sliced beef, capers, red onion, shaved parmesan

*Traditional Stuffies* clam, sausage pepper stuffed clam, served with tar tar sauce

### Course Two

*Fried Eggplant Sandwich* Fried eggplant, fresh mozzarella, tomato jam, arugula

*Bacon onion Jam Burger* Our premium burger with mustard, grilled, topped with bacon onion jam, with hand cut fries

*Dry Dock Fish and Chip* a family recipe served with hand cut fries and cole slaw

*Chicken Pasta* grilled chicken, grape tomato, garlic, Broccoli rabe, asiago cheese

*Daffy Pizza*, duck breast, duck confit, fig jam, shaved red onion, arugula and goat cheese

### Course Three

*Chocolate Mousse*

*Chocolate bread pudding*





## Restaurant Week Fall 2016 Menu

Dinner \$35.00

### Course One

*Soup of the Day or NE Clam Chowder*

*Caesar Salad* romaine lettuce, classic Caesar dressing, topped with parmesan cheese and crostini

*Bistro Salad* Frisée, arugula, fennel salad, with citrus buttermilk dressing

*Traditional stuffies* clam, sausage pepper stuffed clam, served with tar tar sauce

*Beef Carpaccio* thinly sliced beef, capers, red onion, and Parmigiano reggiano

### Course Two

*Steak Diane* New York strip steak, shallot mushroom demi-glace, green beans, dauphinoise potatoes

*Lobster Carbonara* lobster, bacon, tomato and peas in a creamy parmesan seafood sauce

*Sole Francaise* egg battered filet of sole with lemon butter sauce over jasmine rice with green beans

*Grilled Pork chop*, Bacon onion jam, mashed sweet potatoes, roasted broccoli rabe

*Surf & Turf* petite filet mignon, 3 seared scallops, asparagus, mashed potatoes, Béarnaise sauce

### Course Three

*Chocolate Mousse*

*Chocolate Bread pudding*

