

Speakeasy Bar and Grill

Restaurant Week 2017

16\$

Dine In Only

Appetizer

[Choose One]

New England Clam Chowder

Fried Pickles - Sriracha - Honey Mustard

Speakeasy Fries - Jalapeño Blue Cheese Dipping Sauce

Fresh Potato Chips - Caramelized Shallot Sour Cream - Pickle Dip

Spinach Salad

Goat Cheese - Sun-dried Tomatoes - Roasted Beets - Raspberry Vinaigrette

Mesclun Salad

Maytag Blue Cheese - Apples - Cajun Walnuts - Balsamic Vinaigrette

House Salad - Balsamic Vinaigrette

Caesar Salad

Main Course

[Choose One]

Personal Sized Nachos - Chicken or Pork

Grilled Pizza - Fennel Cream - Lobster - Cremini Mushroom - White Truffle Oil

Fried Scallop Roll - Tartar Sauce

Grilled Cajun Mahi Mahi - Pineapple - Tomatillo Salsa

Fish & Chips

Mussels Marinara - White Wine - Garlic - Marinara

Pulled Pork Sandwich - House Slaw

Turkey Burger - Red Onion Jalapeño Jam - Cheddar

*Ten Ounce Double Angus Burger

Black Bean Burger - Hummus - Cucumber - Feta - Avocado Ranch

Grilled Chicken Sandwich - Bacon - Cheddar - Avocado

*Speakeasy Burger - Peanut Butter - Grape Jelly - Bacon - American Cheese - Texas Toast

Dessert

[Choose One]

Brownie Sundae

Cheese Cake

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

20 % gratuity will be included for parties of six or more.

Restaurant Week Lunch Menu 2016

SPEAKEASY BAR & GRILL

250 THAMES ST

(401)846-0514

Speakeasy Bar & Grill
Dinner \$35

First Course – Choose One:

Appetizers:

*Bermuda Fish Chowder - Gosling's Rum - Sherry Pepper Sauce
New England Clam Chowder
Speakeasy Stuffed Quahog
1/2 Dozen Clams Casino
Fresh Potato Chips - Caramelized Shallot Sour Cream - Pickle Dip
Speakeasy Fries - Jalapeño Blue Cheese Dipping Sauce
Grilled Pizza - Fennel Cream - Native Lobster - Cremini Mushroom - White Truffle Oil
House Nachos
Choice of Chicken - Pulled Pork - Cajun Chourico
(pico de gallo - Sour cream- guacamole)
Chicken Wings or Chicken Tenders
East West - Buffalo - Strawberry Sriracha - Old Bay
Mussels Catalan - White Wine - Garlic - Calamata Olives - Tomatoes - Cream
Portuguese Mac & Cheese - Chourico
Maine Crab Cake - Spicy Corn Salsa - Sriracha Aioli
Baked Oysters Au Gratin - Fennel - Leeks
Warm Pita Bread - Prosciutto - Hummus - Olives - Garlic
Escargots - Portobello Mushroom - Garlic Red Wine Sauce
Sautéed Chinese Five Spice Marinated Calamari - Brown Butter - Almonds - Currants - Spicy Hummus -
Pita
Cheese Plate
Pasta Carbonara - Peas - Ham - Parmesan Cheese
Shrimp Scampi - Charred Bread*

Salads

*Spinach Salad
Goat Cheese - Sun-dried Tomatoes - Roasted Beets - Raspberry Vinaigrette
Mesclun Salad
Maytag Blue Cheese - Apples - Walnuts - Balsamic Vinaigrette
House Salad - Balsamic Vinaigrette
Caesar Salad*

Second Course – Choose One

Sandwiches

(All Sandwiches Served with Fries)

*Grilled Cajun Mahi Mahi - Pineapple - Tomatillo Salsa
Grilled Swordfish - Lemon Caper Aioli
Pulled Pork Sandwich - House Slaw
Lobster Salad Roll or Warm Buttered Lobster Roll
*Ten-Ounce Double Burger
Choice of American - Swiss - Cheddar - Bleu- Feta
Turkey Burger - Red Onion Jalapeño Jam - Cheddar
Black Bean Burger - Hummus - Cucumber - Feta - Avocado Ranch
*Speakeasy Burger,
Peanut Butter - Grape Jelly - Bacon - American Cheese - Texas Toast
*Speakeasy Crab Louie Burger
10oz House Ground Steak Burger - Maine Crab Meat - Cheddar - Guacamole*

Entrees

**Seared Sesame Crusted Tuna - Avocado - Sesame Aioli - Cilantro Soy Soba Noodles*

Panko Crusted Swordfish - Tarragon Whole Grain Mustard Sauce

Baked Stuffed Shrimp

Lobster Gnocchi

Butter Poached Lobster - Lobster Cream - Button Mushrooms - Potato Gnocchi

Mushroom Risotto - Spinach - Fennel - Pork Belly - Truffle Oil

*Braised Beef Short Ribs - Button Mushrooms - Caramelized Onions - Roasted Barley - Swiss Cheese
Sauce*

**Pork Blade Steak - White BBQ Sauce - Mac & Cheese*

**Grilled Filet Mignon - Stilton Cheese Butter - Port Wine Sauce*

**Surf n Turf -12-Ounce N.Y. Sirloin - (2) Baked Stuffed Shrimp*

Pan-Roasted Chicken

Rosemary - Artichoke Hearts - Oven Roasted Tomato - Garlic - Lemon

**Mixed Grill of Meats - Petit Filet - Chicken - Andouille Sausage*

Third Course

Chef's choice dessert