



Restaurant Week Fall 2017

Lunch Menu

\$16

COURSE ONE:

Soup of the Day or NE Clam Chowder

Caesar Romaine lettuce, classic Caesar dressing, topped with parmesan cheese and crostini

Bistro Salad Frisée, arugula, fennel salad, goat cheese, craisins, cranberry vinaigrette

Lobster Fritters Lobster, scallion and corn fritter, chipotle maple aioli

Beef Carpaccio Thinly sliced beef, capers, red onion, Parmigiano-Reggiano

COURSE TWO:

Grilled Portabella Mushroom Sandwich Portabella, roasted red peppers, arugula, wasabi crème fraiche on a bulky roll, with hand cut fries

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

Dry Dock Fish & Chips A family recipe served with hand cut fries and cole slaw

Chicken Pasta Grilled chicken, grape tomato, garlic, broccoli rabe, Asiago cheese

Pork Schnitzel Fried cutlet, over spaetzle, green beans, brown butter caper sauce

Desserts:

Tira Misu

Apple Cranberry Crisp



Restaurant Week Fall 2017

Dinner Menu

\$35

COURSE ONE:

Soup of the Day or NE Clam Chowder

Caesar Romaine lettuce, classic Caesar dressing, topped with parmesan cheese and crostini

Bistro Salad Frisée, arugula, fennel salad, goat cheese, raisins, cranberry vinaigrette

Lobster Fritters Lobster, scallion and corn fritter, chipotle maple aioli

Beef Carpaccio Thinly sliced beef, capers, red onion, Parmigiano-Reggiano

COURSE TWO:

New York Strip steak House made steak sauce, green beans, potatoes Au Gratin

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

Cabernet Glazed Salmon Seared salmon, glazed, over faro, pumpkin, butternut squash, thyme grilled apples

Grilled Pork Chop Over pork belly, shaved Brussels sprouts, spaetzle, cider mustard glaze

Surf & Turf Petite filet mignon, three seared scallops, asparagus, mashed potatoes, Béarnaise sauce

Desserts:

Tira Misu

Apple Cranberry Crisp