

# ***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*  
*100z 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