



## East End Restaurant Week

April 8-15, 2018

Three Course Prix Fixe Dinner \$28.95

To make your Restaurant Week experience even more special,  
we are offering a 15% discount off bottles of wine.

### Starters

**Potato Leek Soup** Garnish of chives.

**Spring Hearts Salad with Warm Bacon Vinaigrette**

Our salad has hearts of grilled romaine, celery, palm, goat cheese and artichoke dressed with a warm bacon vinaigrette.

**Grilled Asparagus and Prosciutto with Grainy Mustard Sauce**

The earthy taste of asparagus, the buttery texture and salt-cured flavor of the prosciutto is balanced by the creamy and piquant flavors of crème fraîche and grainy mustard.

**Sautéed Shrimp with Warm Gazpacho Sauce**

Shrimp are sautéed, then married with a purée of zesty gazpacho accented with tomatoes, garlic, onion, olive oil, cucumber, and red bell peppers.

**Braised Sliced Short Rib with Goat Cheese**

Boneless short ribs with caramelized onions, mushrooms and goat cheese on a toasted crostini.

### Entrées

**Herb and Panko Dusted Codfish with Chive Oil Drizzle**

Our codfish is served with a giant lima bean ragoût with crumbled chorizo, chopped tomatoes, onions, garlic, basil and white wine.

*Giant lima bean ragoût*

*Spinach*

**Shrimp and Spinach Risotto**

Risotto accented with shrimp, mushrooms, spinach, garlic, onions, olive oil and Parmigiano-Reggiano.

**Roasted Pork Involtini**

Our center-cut pork loin is sliced then pounded thin and rolled with a harmonious combination of sweet Italian sausage, baby spinach & shiitake.

*Fingerling potatoes*

*Demi-glace*

*Haricots verts*

**Grilled Asian-Style Flat Iron Steak\***

Our steak is sliced and served medium rare-ish, served with a mouthwatering sauce with ginger, soy, sesame oil sauce and other Asian flavors.

*Basmati rice*

*Baby bok choy*

**Grilled Filet Mignon\* with Classic Cognac Sauce (surcharge \$8)**

Our filet mignon served with a cognac cream sauce accented with Dijon mustard, cognac and green peppercorns. Just so you know, these young peppercorns are brined, lending a fresher, milder taste than pungent black peppercorns. They have a soft texture with a slightly tart flavor – somewhat reminiscent of capers, yet not really.

*Fingerling potatoes*

*Asparagus*

**Spring Curry: Mélange of Vegetables and Legumes (vegan; gf)**

Vegetables include: green squash, spinach, onions, roasted sweet potatoes, chickpeas, and lentils in red curry infused with Moroccan spices.

### Sweet Indulgences (Desserts are served with whipped cream – à la mode additional \$1 per scoop)

**Walnut Torte**~ With coffee flavored whipped cream.

**Irish Whiskey Cake** This is a light, airy, buttery, pudding cake laced with Irish Whiskey & chopped walnuts.  
– adult only dessert.

**Warm Bread Pudding with Bourbon Sauce**

**Apple Crumble**

**Molten Chocolate Cake**

\*The SCHD requires us to provide you with this health information: This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you