



East End Restaurant Week
March 31 – April 7, 2019
Three Course Prix Fixe Dinner \$29.95

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

Before placing your order, please inform your server if a person in your party has a food allergy

Starters

NEW ENGLAND CLAM CHOWDER

ROCKET SALAD WITH A DUO OF BEETS AND GOAT CHEESE

Arugula, avocado, walnuts and dried cranberries dressed with a honey-shallot balsamic dressing.

SHUMAI “MEATBALLS” WITH CHIPOTLE DIPPING SAUCE

Delectable meatballs made with ground pork, chopped shrimp, onion, cilantro and soy sauce and served with a chipotle aioli.

COQUILLE ST. JACQUES

Pronounced “koh-KEE san zhahk”, the word “coquille” is French for “shell”. A classic French treatment ~ poached scallops, mushrooms & shallots, enrobed in a rich cream sauce, then gratinéed with gruyère and bread crumbs.

SKEWERS OF CHORIZO, BLISTERED CHERRY TOMATOES, SWEET RED PEPPERS AND RED ONION

A delightful contrast between somewhat spicy chorizo sausage and garden-fresh vegetables bursting with their natural sweetness. This yin and yang of a dish is then finished with extra virgin olive oil infused with chopped fresh cilantro and fresh lemon juice.

Entrées

NEW ORLEANS STYLE SHRIMP WITH ANDOUILLE SAUSAGE AND CRABMEAT STUFFING

Stuffed with a delectable, slightly piquant andouille sausage and crabmeat stuffing accented with green peppers, onions, parsley and bread crumbs, finished with a squiggle of aioli.

BASMATI RICE HARICOTS VERTS ROASTED TOMATO AÏOLI

BRAISED PORK SHANK WITH PROSCIUTTO AND PORCINI

Always a favorite! Warm up your bones on a cool spring evening with a hearty pork shank braised with white wine, vegetables, prosciutto, porcini mushrooms, garlic & fresh herbs.

MASHED POTATOES HARICOTS VERTS

SESAME CRUSTED CODFISH WITH THAI LEMONGRASS BROTH

Encrusted with “ebony and ivory” sesame seeds, seared and then roasted to perfection; we serve this beautiful, white fish atop a “puddle” of an aromatic Thai broth (mildly spicy) bursting with the citrusy freshness of lemongrass; a touch of sharpness from garlic and ginger; a little bite of pepper balanced by the richness of soy sauce.

Savor the layers of exotic Asian flavors!!

BASMATI RICE BABY BOK CHOY

GRILLED FLAT IRON STEAK WITH ARTICHOKE RAGOÛT

Our steak is served with an elegant ragoût of tomatoes, shiitake mushrooms, cream and artichoke hearts.

FINGERLING POTATOES HARICOTS VERTS

FILET MIGNON WITH STEAK DIANE SAUCE (surcharge \$9)

Named for Diana, Roman goddess of the hunt, this dish is a culinary classic from the 1950s.

For our updated version of the dish, it is pan-seared in European butter and served with a sauce made with pan juices, mushrooms, parsley, shallots, mustard and cognac.

FINGERLING POTATOES ASPARAGUS

* Please no substitutions

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

Irish Whiskey Cake A light, airy and buttery pudding cake laced with Irish Whiskey & chopped walnuts. “Adult only dessert.”

Brownie Sundae with Blackberry Goat Cheese Swirl

Coconut Pecan Cake A rich cousin of a traditional Southern coconut cake.

Double Chocolate Peanut Butter Decadence Peanut butter mousse, atop a chocolate cookie, draped with chocolate ganache.

Classic Crème Brûlée -Topped with caramelized sugar and served with fresh whipped cream.

*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 have certain medical condition.