

Restaurant Week, November 2017

~Starters~

Bacon wrapped chicken medallions with espresso bbq sauce,
Grilled romaine salad with chipotle ranch, black beans, corn and avocado,
N.E clam chowder

~Lunch~

IPA Tempura Fried Haddock Sandwich- on brioche bun with cognac remoulade,
and onion rings

Pastrami Reuben- On grilled marble rye with coleslaw, 1000 island, swiss cheese, and
steak fries

Pad Thai (gluten free)- Rice Noodles, bean sprouts, carrots, cabbage, tofu, lime,
cilantro, and scallions in classic Pad Thai sauce and topped with crushed peanuts

~Dinner~

Beef Short Rib Wellington- braised short rib wrapped with prosciutto di parma and
pastry with wild mushroom duxelle. Served with porcini demi-glace and micro arugula salad

Mojo Braised Pork Shank- with Cuban black bean salad, watercress and corn bread

Lobster Ravioli- shitake mushrooms, leeks, lobster, and sherry cream sauce

Pad Thai (gluten free)- Rice Noodles, bean sprouts, carrots, cabbage, tofu, lime,
cilantro, and scallions in classic Pad Thai sauce and topped with crushed peanuts

~Dessert~

krispy krème “bread pudding” served with homemade cinnamon ice cream,
chocolate espresso crème brulee, or chocolate covered strawberries