

## ***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