



Restaurant week menu jan14-20 /2018
Dinner \$30 three courses

Choose one:

Soup/ salad/ starters

BROWN ALE FRENCH ONION

provolone & gruyere au gratin

SOUP DU JOUR

CLASSIC CAESAR

ROMAINE, GARLIC CROUTONS, CREAMY PARMESAN DRESSING

VG TOSSED FIELD GREENS

FIELD GREENS, CARROT, TOMATO, RED ONION, CUCUMBERS, BALSAMIC VINAIGRETTE

V ROASTED GARLIC HUMMUS

EXTRA VIRGIN OLIVE OIL, CRACKED CUMIN, GRILLED PITA

V SMOKED ONION DIP

CREAM CHEESE, HOUSE SMOKED ONIONS, GRILLED PITA, CARROT AND CELERY

BUTTERMILK FRIED CALAMARI

CHERRY PEPPERS, LEMON AIOLI

CRAB FRITES

jumbo lump crab, house cut fries, old bay, garlic herb aioli

choose one:

entrees

G STEAK FRITES

7OZ SIRLOIN, HOUSE CUT FRIES, GARLIC AIOLI

FISH AND CHIPS

BEER BATTERED COD, HOUSE CUT FRIES, MALT VINEGAR TARTAR

V ROASTED VEGETABLE LINGUINI

CHARRED TOMATOES, ROASTED CAULIFLOWER, SPINACH, RED PEPPERS, RICOTTA SALATTA,
GARLIC HERB BUTTER

G ROASTED CHICKEN

LOCAL ORGANIC CHICKEN, FINGERLING POTATOES, BRUSSELS SPROUTS, PAN JUS

Choose one:

Desserts

Carrot cake

Peanut butter brownie

Bank street creamery ice cream