



Salem Restaurant Week Menu

Fall 2009

Any 3 Courses \$25.00 4 Courses \$29.00

First Course

**New England
Clam Chowder**
with applewood smoked bacon.

Traditional Lobster Bisque
*from scratch, full flavored,
with a touch of brandy.*

Petite Caesar Style Salad
with herbed croutons.

Petite Garden Salad
*mixed greens, tomatoes,
carrots & onions.*

Second Course

**Roasted Tomato
& Vegetable Tart**
*a warm puff pastry tart
with roasted tomatoes, bell
peppers, spinach, fresh
herbs & feta cheese."*

Tuna Tartare
*with avocado & crab & red
onion relish, sweet soy &
wasabe cream.*

**Chilled Tenderloin &
Portobello "Sandwich"**
*of puff pastry, with a
creamy horseradish sauce.*

Main Course

Lobster & Seafood Stew
*Lobster, Shrimp, Scallops, Mussels, Tuna &
Swordfish in a creamy broth around a
risotto center piece.*

Lobster & Crab Stuffed Sole
*light caper-butter sauce,
scallion rice and grilled asparagus.*

Vegetable Lasagna
*with a duet of sauces – roasted garlic cream
sauce and marinara.*

**Parmesan Encrusted
Lollipop Lamb Chops**
with a Dijon demi-glace sauce.

Dessert

**Dark Flourless Chocolate
Cake Sunday**
*the cake is the ice cream; with raspberry
puree and raspberry whipped cream.*

Sticky Toffee Pudding
*our house specialty, served
warm with vanilla ice cream.*

Pear & Fig Fruit Tart
*warmed, with ice cream
and crème anglaise.*