

# Salem Restaurant Week Menu Autumn 2011

## CAPT'S WATERFRONT PREMIUM STEAK AND SEAFOOD GRILL

Sunday, November 6th - Thursday, November 10th

Sunday, November 13th - Thursday, November 17th

### Any Three Courses - \$25

#### FIRST COURSE

**A Cup of New England Clam Chowder** - with applewood smoked bacon.

**A Cup of Roasted Pumpkin Bisque** - with a touch of mild curry.

**Tuna Tartare** - soy sauce, chives, puréed shallot reduction.

**Asparagus Feuilleté** - a sandwich of puff pastry, asparagus and lemon hollandaise.

#### SECOND COURSE

**Caprese Salad Tower** - layers of tomatoes, basil & mozzarella cheese, balsamic glaze.

**Capt's Garden Salad** - field greens, tomato, julienne vegetables.

**Vegetable Spring Roll** - julienne vegetables & hoisin drizzle.

**Confit of Duck Risotto** - with portobello mushrooms & port demiglace sauce.

#### MAIN COURSE

**Sesame Salmon** - over Asian seasoned vegetables with honey-thyme jus.

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

**Braised Beef Short Ribs** - with celery root purée, roasted potatoes, chef's vegetable medley.

**Duet of Pesto Crusted Lamb Chops** - crispy potato croquettes, broccolini, garlic-rosemary jus.

#### DESSERT

**White Chocolate and Kahlua Crème Brûlée** - with crème anglaise & white chocolate chips.

**Caramelized Apple Cheesecake** - spiced cider drizzle.

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

SALEM, MA



RESTAURANT WEEK

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



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