



**Salem Restaurant Week**  
**September 13-17, 2009**

**~ Starter ~**

*(Select One)*

**New England Clam Chowder**

*or*

**White Bean, Andouille and Ravioli Soup**

*or*

**Victoria's Unlimited Salad Bar**

**~ Entrees ~**

*(Select One)*

**Bone in Pork Chops**

Marinated jumbo bone in pork chop grilled and served on a bed of pumpkin risotto with a sweet asian pear puree

**Try Paired with Clean Slate Riesling... glass \$7.25 bottle \$23.00**

**Beef and Veal Tortellacci**

Beef and Veal tortellacci(jumbo tortellini) tossed in a brown butter and sage cream sauce served with honey glazed Ciabatta crisps

**Try Paired with Douglas Hill Chardonnay... glass \$6.25 bottle \$21.00**

**Pan Seared Halibut**

Seared Halibut served with pinenut sundried tomato risotto topped with a 5 tomato salad with balsamic roasted asparagus

**Try Paired with Monkey Bay Sauvignon Blanc... glass \$8.75 bottle \$27.00**

**~ Dessert ~**

*(Select One)*

**Chef Victor's Key Lime Pie**

Plated with a housemade Margarita reduction (non-alcoholic)

**Apple Ravioli**

Fresh Apple Ravioli served with French vanilla ice cream on maple bourbon cream sauce

**Dessert Drink Suggestions... Raspberry Truffle- \$8.59**

*Chilled Stoli Vodka, Kahlua, and Chambord served in a champagne flute topped with whipped cream and a raspberry drizzle*

**Taylor Fladgate Tawny Port- \$6.25**