A LA CART SPECIALS

Thursday 1/20/22 to Wednesday 2/2/22

Appetizers

**“Moules au Saffron” Frites** 18

Saffron Mussels with Shallot and Dijon Topped with Frites **(D)**

**Tomato Bisque En Croute** 14

Creamy Tomato Bisque Soup in Pastry **(G,D)**

Salad

**Green Goddess & Romaine Salad** 14

Avocado, Shallot Rings, Bacon and Egg Yolk **(D,E)**

BURGER OF THE WEEK

**“Au Chaval” Burger** 18

Steakhouse Beef Blend, Sunny Side Chicken Egg, Chives, Dijon Mayo Sauce

Caramelized Shallots, Pickle and American Cheese on Toasted Brioche **(G,D,E)**

Fish of the Day

*served with chef’s selection of vegetable and starch*

**Atlantic Salmon Fillet** 28

**Georges Bank Lemon Sole** 28

**Block Island Swordfish 3**4

*choice of broiled, pan seared or grilled*

Entrees

**Beef Shortrib Pot Pie** 32

Savory Pastry with Beef Short rib and Root Vegetable

In Red Wine Sauce **(G,E)**

**Pasta Carbonara** 28

Pancetta, Extra Virgin Olive Oil, Bucatini, Egg Yolk,

Parmigiano Reggiano and Black Pepper **(D,G,E)**

**Tournedos Rossini** 36

Fillet Mignon, Foie Gras, Black Truffle and Madeira Demi-Glace, Brioche **(D,G)**

**Maine Diver Scallops** 32

Parmesan Crusted Scallps with Wilted Spinach, Shimeji Mushrooms

Lemon Caper Sauce **(D)**

**Mexican Sweet Potatoes** 24

Spicy Pico de Gallo, Cilantro Infused Cashew Cream, Black Beans **(TN)**

Avocado, Corn, Bell Peppers

Dessert Feature

**Pineapple Tart Tatin** 8

Vanilla Bean Ice Cream **(D,E,G,N)**