

## Restaurant Week January 8,2018 - January 14,2018

### Baked Dessert Cafe

#### **\$6.99 Lunch Specials**

- Ham, Potato and Corn Chowder served with our homemade Sweet Potato Biscuit
- Crab Mac and Cheese served with small side salad \* gluten free
- Smashed Brussel Sprouts roasted with Italian Cheese \* vegetarian
- Grilled Zucchini and Hummus Wraps \* vegan

#### **\$4.99 Dessert Sampler Platter**

(Includes a sampling of)

- Peach Dumpling
- Cupcake Bread Pudding
- Croclair
- Cake Bomb

### Crush and Crab

#### **\$5.00 Breakfast 7am – 11am**

- 2 Pancakes & 2 Eggs
- Scrapple, Egg and Cheese Sandwich
- Cheese Omelet w/ Toast
- Biscuits and Gravy w/potatoes and 1 Egg

#### **\$10 Lunch Items 11am – 4pm**

(Includes Soda, Coffee or Tea)

- Pulled Pork Sliders/ FF & Cole Slaw
- Fried Flounder Sandwich/ FF & Cole Slaw
- Hot Ham and Cheese/FF & Cole Slaw
- Meatloaf platter w/ mashed potatoes & green beans or Sandwich w/FF and Cole Slaw
- Chicken & Dumplings w/ mashed potatoes & green beans
- Two piece dark, baked or fried chicken w/ mashed potatoes & green beans

#### **\$20 Dinner after 4pm**

(Includes Soda, Coffee or Tea)

- Soup or Salad w/cornbread
- Potato & Vegetable
- Build your own seafood platter! – Choice of any two: Crab Cake ( broiled or fried ), Softshell ( broiled or fried) , ½ lbs. Snow Crab, ½ lb. Steamed Shrimp, 8 Large Fried Shrimp, Flounder ( broiled or fried), Oysters ( fried 6-8), Clam strips ( fried ) or 1lb Steamed Mussels
- Homemade Dessert or Scoop of any Ice cream. Chesapeake Bay Farm Included!

### Atlantic Hotel

- \$9.99 Fish and Chips all day all week

### Defibo's

(All options below include: a glass of house wine, a small garden salad and a cannoli for dessert.)

- Your choice of pasta, red sauce, and a meatball ( \$17.00)
- Risotto of the day ( \$21.00)
- Veal Parmesan ( \$25.00)
- Osso Bucco ( \$32.00)

### **J & M Meat Market**

- Beef Vegetable Stew \$4.99
- Dagwood Sandwich \$11.95 (turkey – roast beef on white berry bread w/garlic aioli & horsy cheese topped with pickled onion, lettuce & tomato.)
- Meatball Panini \$9.95 (fresh mozzarella, marinara sauce and homemade meatballs.)

### **Fins Ale House & Raw Bar**

**\$30 per Person**

#### **Course 1**

- Seafood Chowder (fresh shrimp, scallops & fish in your house tomato and herb broth)
- Fried Avocado (hand battered avocado halves lightly fried, topped with shrimp salad and a balsamic glaze.)
- Risotto Crab Balls (Creamy parmesan, asparagus and lump crab meat risotto coated with panko and fried, served over a mushroom siracha cream sauce.)

#### **Course 2**

- Stuffed Chicken (Chicken breast baked with mushrooms, tomatoes, spinach, pesto, mozzarella, saffron rice and broccoli.)
- Lamb Chop (grilled bone-in lamb chop with a chimichurri sauce, mashed potatoes and asparagus)
- Seafood Pasta (Fresh sea scallops, shrimp and crab meat, over linguini in a Rosa sauce, sprinkled with Romano-pecorino cheese.)

#### **Course 3**

- Rotating dessert selection daily.

### **Burley Inn Tavern**

- Get 10% off if you mention Restaurant Week.

### **Rayne's Reef**

- Get 10% off if you mention Restaurant Week.

### **Gilberts Provisions**

- 5% off all tacos and soup of the day.

### **Main Street Deli**

**"Every day is Friday!"**

- Spaghetti and Meatballs \$5.00.
- Meatball Sub \$7.00.(Add a Soda and Chips to this or any sandwich for \$1.00)
- Shrimp and Potato Soup 12oz \$4.00

### **Burn Wood fired Pizza**

- Homemade side order of meatballs \$3.00

### **The Globe**

**Served 11 AM – 9 PM January 9th – January 11th**

**Friday January 12 until 4 PM**

**2 for \$20 Guests may choose one Item from Starter & one Item from Big Plates & Sandwiches.**

### Starters:

- 6 Wings( Hot, Mild, Smoky Dry Rub or Sweet Teriyaki served with celery, carrot sticks and house made blue cheese or ranch dressing)
- Chips & Salsa (A basket of our famous hand cut, house fried flour tortilla chips served with a side of salsa)
- Basket of YOUR Choice : Hand Cut Fries, Sweet Potato Fries or Onion Rings
- Potato Wedges (Fried potato wedges topped with house made cheese sauce, bacon and scallions)
- Caesar Salad Fresh (cut romaine hearts, tossed in our creamy Caesar dressing, topped with shaved parmesan and croutons)
- House Salad (Organic greens tossed in our creamy house balsamic vinaigrette topped with cucumbers, grape tomatoes, red onion and blue cheese crumbles)
- Feta Spinach Salad (Spinach tossed in our house made creamy, orange balsamic dressing topped with sliced almonds, sun dried cherries, raw red onion and feta cheese.)

### Big Plates & Sandwiches

- BBQ Pulled Pork Sandwich (pulled pork barbeque on a locally baked Kaiser roll topped with house made cole slaw and served with our house made flour tortilla chips)
- Grilled Portabella Sandwich (marinated grilled portabella topped with roasted red peppers, spinach and mozzarella cheese served on focaccia bread spread with our house made spinach and artichoke dip, served with our house made flour tortilla chips)
- The Globe Sandwich (Havarti cheese, cucumbers, tomato, avocado, snow pea shoots and a touch of mayo on toasted multi grain bread and served with our house made flour tortilla chips)
- Veggie Risotto (Ask your server about featured flavor)
- Summer Pasta Penne (pasta and spinach tossed in garlic oil and spicy crushed red pepper flakes, topped with panko bread crumbs and parmesan cheese finished in the oven.)
- Roasted Portabella (two marinated portabella mushroom caps, topped with roasted red peppers, spinach, mozzarella cheese and roasted red pepper cream sauce served with jasmine rice and vegetables)

## Blacksmith

### **LUNCH: Locals Favorites at a great price!**

(all served with hand cut fries)

- Our Famous House Burger on Local Brioche \$8.50
- House made Eggplant Burger with Caponata \$8.50
- Fresh Fish and Chips with Homemade B&B tarter \$9.50

### **DINNER: French Classics done in 3 courses**

#### First Course:

Classic French Salad Lyonnaise or Butternut Soup with Sherry

#### Second Course: Choice of:

- Coq au Vin Blanc: Made with Organic Chicken Thighs, Pork Belly, White Wine and French Butter Buerre Blanc, Pearl Onions and Winter Root Vegetables served over Classic Egg Noodles \$27
- Beef Bourguignon: With luscious boneless Short Ribs, Crimini Mushrooms, Sweet Onion, Red Wine Reduction and served over Thyme and Olive Oil Roasted New Potatoes \$29
- Vegan Tofu Bourguignon: Prepared as above using only Vegan Ingredients and Crispy Organic Tofu \$21
- Fish Provençal: Fresh Bass prepared with Herbs de Provence, Olive Oil Roasted Tomatoes, Roasted Fennel, Cured Olives and served with Stacked, French Potatoes Anna \$29

#### Third Course: Choice of:

- Chocolate Hazelnut Mousse with Fresh Cream and Berries
- French Butter Cake al a Mode with Toasted Almonds