

# 2019 Berlin Restaurant Week Specials

## **Main Street Deli**

Spaghetti and meatballs \$4.50

Meatball sub \$6.50

## **The Burley Inn Tavern**

10% off when you mention Berlin Restaurant Week.

## **Gilbert's Provisions**

2 Tacos + a cup of soup for \$10.

## **Rayne's Reef Soda Fountain & Grill**

Order a burger & fries & get a FREE ice cream for dessert.

## **The Atlantic Hotel**

LUNCH - Fish & Chips with coleslaw & tartar sauce for \$10.

DINNER (starting at 5pm) - 3 courses for \$33

'The Atlantic Hotel Bistro Trio' INCLUDES:

- Garden salad with choice of dressing.
- The main course will consist of 1/2 a rack of New Zealand Lamb, Sliced Roasted Tenderloin of Beef and a grilled skewer of shrimp & scallop; a side of Bernaise sauce and crispy onion garnish accompanied by chef's choice of starch and vegetable.
- The finale will be white chocolate cream brûlée and berries.

## Blacksmith

Three Courses for \$30

### First Course Options:

- Authentic Caesar: Romaine Hearts, Local Sourdough Croutons, Anchovy, Parmesan
- Blue Cheese Salad: Sweet Almonds, Dried Cranberries, Sliced Pear, Basil Vinaigrette
- Roasted Butternut Squash Bisque: Balsamic Reduction, Toasted Sunflower Seeds, Croutons
- Shrimp and Grits: Jumbo Shrimp, Bacon and Bourbon Cream, Stone Ground Polenta
- Nashville Chicken: Organic, Crispy Thigh, White Bread, Nashville Sauce and Pickles
- Stacked Crispy Eggplant: Herb Boursin Cheese, Slow Cooked Putanesca Sauce, Shaved Parmesan

### Second Course Options:

- Wild Red Snapper, Lemon and Herb Gremolata, Stone Ground Polenta, Slow Cooked Tomato Sauce with Capers and Olives
- Steak Frites: Classic French Flatiron Steak, Hand Cut Fries, Bearnaise Sauce
- Shrimp Thai Curry: Jumbo Shrimp, Winter Vegetables, Red Thai Coconut Curry, and Jasmine Rice (available vegan as well)
- Hand Cut Pappardelle Pasta, Roasted Cremini Mushrooms and Butternut Squash, Porcini Cream
- Shrimp Risotto: Carnarolli Risotto, Jumbo Shrimp, White Truffle Cream, Fresh Herbs, Parmesan
- Crispy Duck Breast: Roasted Winter Vegetables, Apple, Pear, Pearl Onion Compote, Cranberry Chutney

### Third Course Options:

- Flourless Chocolate Torte, Dark Chocolate Sauce, Whipped Cream, Toasted Almonds
- Key Lime Pie, Strawberry Reduction, Toasted Coconut, Whipped Cream
- Bundt Cake of the Day, Whipped Cream, Crème Anglaise
- Fried Banana Cheesecake, Caramel Sauce, Toasted Coconut

## Difebo's

### ENTRES

Carved Flat Iron w/ crab mac and cheese with peas and pancetta \$18

House made pappardelle pasta bolognese w/ seasoned ricotta and melted mozzarella cheese \$18

\*\* All entrees come with mixed green salad, shaved pecorino

Also enjoy:

- ½ Price Pizza Menu
- \$6 House Wine
- \$6 Sangria
- \$6 Special desserts

## The Globe

The Globe will launch a new menu on January 7th!

Restaurant Week will have \$10 Sweater Weather Specials including \$1 off half bottles of wine and growler specials.

## On What Grounds?

\$6.00 for a made to order breakfast sandwich and small coffee. Or upgrade to any other drink and get \$1.00 off the additional price.

## Baked Dessert Cafe

Lunch Options for \$6.99

- Crabby Mac N Cheese with side salad...gluten free
- Monte Cristo Croissant (turkey, brie, raspberry preserve) with side salad
- Beef Bourguignon with savory scone
- Veggie Wrap on Whole Wheat Tortilla...vegetarian/vegan
- Sweet Special \$4.99

## Crush N Crab

\$5 Breakfast Items (7am-11am)

- 2 Pancakes & 2 Eggs
- 2 Egg & Cheese Bagel Sandwich or 1 Egg & Meat
- Cheese Omelet w/ toast
- Biscuits & Gravy w/potatoes & 1 Egg

\$10 Lunch Items (11am- 4pm)

- Soup & Sandwich - Bowl of soup w/grilled cheese or 1/4 lb Hot Dog.
- Cup of soup w/BLT or Ham & Cheese. (all soups apply: Cream of Crab, MD Crab, Chicken & Dumplings, Chili or Soup of the Day)
- Salad & Sandwich - a side salad w/BLT, Grilled Chicken, Fried Flounder, Hamburger or Ham & Cheese. (Choice of Caesar or Garden Salad)
- Soup & Salad - Bowl of soup & a side Salad

\$20.00. Dinner (After 4pm)

Build your own seafood platter! Choice of any Two:

Crab Cake (broiled or fried), Softshell (broiled or fried), 1/2lb Steamed Shrimp, 8 Large Fried Shrimp, Flounder (broiled or fried), Oysters (fried 6-8), Clam strips (fried), 1lb Steamed Mussels or Grilled Tuna.

Includes: Coffee, Tea, Soda or Lemonade

Choice of 2 sides

Homemade Dessert or Scoop of any Ice Cream. Chesapeake Bay Farm Included!

\*No substitutions, taxes & gratuities not included

## Burn Wood Fired Pizza

3 course meal for \$20 per person

- Caprese salad
- Eggplant Rollatini appetizer
- Main Course is your Choice of Fettuccine Bolognese or Chicken Pesto

## Fins Ale House and Raw Bar - Berlin

Monday - All day \$6 Build Your Own Burger 11:30am-8:30pm

Tuesday - 1/2 Price Fish Board I Select Fresh Fish of the Day I Preparation of Choice I Sauce of Choice I Two Sides 4:00pm-8:30pm

Wednesday - Tapas Night I Rotating Selection of Small Plates 4:00pm-8:30pm

Thursday - Crab Cake Night I \$7 Crab Cake Sliders I \$10 Crab Cake Sandwich with One Side I \$18 Crab Cake Entree with 2 Sides 4:00pm-8:30pm

Friday - All Day Happy Hour 11am-6pm I Chef's Featured Dinner Specials 4:00-9:30pm

\* Free Dessert with Purchase of Any Entree From 4:00pm- close All Week

\* Sample plate of our signature Cupcake Bread Pudding, CroClair and Peach Dumpling

## Burley Café

Choose any 3 small plates below and drink bottomless mimosas

\$30 (2 hour time limit, no repeat items)

- Half house waffle
- 1 breakfast taco
- Half veggie bake
- Half French toast
- Half fruit bowl
- Sausage gravy on 1 sweet potato biscuit

(No sharing)