

Belfry Inne & Bistro
Restaurant Week Menu

1ST COURSE

Cape Lobster "Chowder"
Crispy Wellfleet Oysters, Autumn Aromatics, Tarragon Chantilly

Organic Baby Iceberg "Steakhouse" Salad
Marinated Hothouse Tomatoes, Apple Smoked Bacon, Creamy Blue Cheese

ENTREES

Slow Cooked Colorado Lamb Shank
Harvest Vegetables, Fingerling Potatoes, Lamb Jus

Center Cut Berkshire Pork Loin Chop
Elderberry Honey Brined, Tart Apple Pudding, Garlicky Broccoli Rabe

Pan Seared Steelhead Trout
Green Lentils Vinaigrette, Verjus Blanc, Whipped Brown Butter, Pat's Littlenecks

Georges Bank Haddock Loin with Fennel Pollen
Late Harvest Corn, Cape Lobster and Smoked Haddock "Finnan Haddie"

Coriander Crusted Local Yellow Fin Tuna
Crushed Chic Peas, Grilled Asparagus, Fire Roasted Sweet Peppers, Zinfandel Jus

Hand Cut Sage Scented Semolina Pasta
Butternut Squash, Young Spinach, Exotic Mushrooms, Local Goat Cheese

DESSERT

Cape Cod Cranberry Crème Brulee

\$35 plus tax and tip

Executive Chef, Daniel Kenney
Owner-Innkeeper, Christopher Wilson