

# The Nimrod

## RESTAURANT & JAZZ LOUNGE

**Cape Cod Restaurant Week 2010**  
**3-Course Prix Fixe Menu \$25.00 per guest**

**- First Course -**

*Soup du Soir*  
*Lobster Bisque*  
*Mushroom Strudel*  
*Cotuit Oyster, Falmouth Littleneck & Shrimp Cocktail Sampler*  
*Mixed Field Greens or Caesar Salad*

**- Main Course -**

*SEAFOOD CASSEROLE AU GRATIN*  
*Freshest assorted seafood with Jim's creamy Newburg sauce,*  
*served with potato and sautéed vegetable*

*ROAST HALF RACK OF LAMB*  
*Frenched half-rack roasted with garlic & rosemary,*  
*served with sauce Merlot and roasted potatoes*

*SAUTEED CHICKEN PICATTA*  
*Boneless breast of chicken lightly dusted in flour, sautéed with mushrooms & capers,*  
*finished with lemon, Chardonnay & sweet butter; served with mashed potatoes & sautéed vegetable*

*BALSAMIC HONEY GLAZED SALMON*  
*Fillet of salmon pan-seared & roasted in a Balsamic vinegar honey reduction;*  
*served on mashed potatoes with pickled ginger roses*

**- Dessert Course -**

*Coffee or Tea and your choice of...*

*Crème caramel*  
*Lemon cake with raspberry sorbet*  
*Dessert du Soir*

*May not be combined with any other promotions such as*  
*coupons, Restaurant.com certificates, birthday promotion,*  
*donated gift certificates or Nimrod cyber-coupon.*

*Not available for parties of 10 or more. Not available for carry out.*  
*Tax & Gratuity not included. No Substitutions*