

CAPE COD RESTAURANT WEEK 2009

THE ROADHOUSE CAFÉ

1st COURSE

Caesar Salad

Spinach Salad

Mediterranean Salad

2nd COURSE

Soy-Ginger Braised Short Ribs with Jasmine rice

Veal Parmesan with penne pasta

Chicken Homard

*Boneless breast stuffed with fresh lobster meat and Swiss cheese,
lightly breaded and baked, topped with
a lemon parmesan herb sauce, served with vegetable & baked potato*

Pan-Seared Sea Scallops with an orange ginger glaze
Served over a green apple, apricot and cranberry risotto

3rd COURSE

Choose any option from our Homemade Dessert List

Prix fixe also includes one glass of your choice of these wines:

2007 Hess Chardonnay

2007 Andeluna Malbec

\$35 (tax & gratuity not included)