



*Cape Cod Restaurant Week 2009, Oct 12-18
prix fixe dinner menu*

STARTERS:

Chatham Bars Inn Clam Chowder

*French Onion Soup
Gruyere Cheese Granite*

*Lobster Quesadilla
Tomato Relish & Cilantro Sour Cream*

*Fried Calamari
Chipotle Mayonnaise*

*Baby Mixed Greens
Local Blue Cheese, Candied Walnuts, Cranberry Vinaigrette*

*Caesar Salad
Parmesan Reggiano, Garlic Croutons*

ENTREES:

*Sautéed Mussels
Pouilly Fume Broth, Garlic & Thyme, Grilled Country Bread*

*Fish & Chips
Tartar Sauce, Coleslaw & Lemon*

*Pan Seared Scallops
Roasted Corn and Mushrooms with Tomatillo Salsa*

*Grilled Swordfish
Brandade Potato with Tomato and Fennel Nage*

*Chatham Cod
Basil Crust, Lemon Risotto, Tomato Confit*

*Lemon and Roasted Garlic Gnocchi
Summer Vegetables, Brown Butter and Herbs*

*1/2 Roasted Free Range Chicken with Sweet BBQ Glaze
Roasted Baby Carrots, Asparagus and Yukon Gold Potato Mash*

*Double Cut Pork Chop
Sweet Potato Dauphinoise, Haricot Vert, Smoked Bacon Jus*

*Steak Tip Kabobs
Jasmine Rice, Red Wine Jus*

Desserts

*Corn, way off the Cob
Sweet Cornflake Crunch Ice Cream
Bourbon Caramel Corn
Vanilla Dacquoise*

*Funnel Vision
White Pepper Dusted Funnel Cake
Amaretto Caramel Sabayon*

*Pom Pom Float
Pomegranate Soda
Pomegranate Lime Ice Cream
Brown Sugar Shortbread Cookies*

*A Big Piece of Chocolate Cake
Chocolate Devils Food Cake
Whipped Cream and Berries*

*A Sticky Situation
Honey and Date Bread Pudding
Bitter Almond Crunch*

*Brulee Bars
Vanilla, Double Chocolate, White Chocolate Espresso*