

Restaurant Week
at the '76 House



Luncheon

Appetizers:

Creamy Mushroom Polenta

Topped with braised Nature Veal Tips

Honey-Sriracha Glazed Pork

Belly Over BBQ New York Beans

Golden Fried Artichokes

With a Cilantro and Lime Aioli

Fall Harvest Salad

Arugula and mesclun with roasted heirloom beets, bermuda onion, gorgonzola and a white balsamic dressing

Lunch Entree Specials:

Fried Flounder Ciabatta

Local Flounder Filet Sandwich with Lettuce, Tomato, Artisan Ciabatta Roll and tartar remoulade

Classic Corned Beef Reuben

Toasted Rye, House Made Russian Dressing, Sauerkraut, Lean Corned Beef and Imported Swiss

Colonial 'Country Style' Black Angus Beef Stew

Simmered Long and Low with Fall Vegetables and Red Wine. Served nestled in Yukon 'smashed potatoes'

Dessert:

Pumpkin Flan

Individually Baked, Served with Chantilly Creme

Crème Brulee

Robb's madagascar vanilla recipe

Tiramisu

Lady Fingers, Dark Rum and love!

Restaurant Week 3 course Lunch \$29.95

Unique Featured Beer! **Tavernkeeper Ale!** 10
Our rare 'real beer', made entirely with local hops and malts following Mable's '76 recipe which Washington loved and made at Mt. Vernon. Not carbonated, drawn with a beer engine from Toms River Brewery

America's Oldest Tavern
Restaurant Week



Dinner

Appetizers:

Creamy Mushroom Polenta

Topped with braised Nature Veal Tips

Honey-Sriracha Glazed Pork

Belly Over BBQ New York Beans

Golden Fried Artichokes

With a Cilantro and Lime Aioli

Fall Harvest Salad

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Dinner Entree Specials:

Charbroiled Flat Iron Sirloin '76

Topped with Port Wine Poached Pear and House Ripened Gorgonzola with roasted Yukon Gold Potatoes

Baked Salmon Terrine '76

Faroe Island Salmon surrounds Shrimp, Scallop and Seafood Stuffing. Finished with Lobster-chive Vin Blanc and House Risotto

Bacon-Wrapped Stuffed

Loin of Pork
Filled with A Sausage and Cornbread stuffing and Served with a Classic Sauce Chasseur and mashed Sweet Potato

Dessert:

Pumpkin Flan

Individually Baked, Served with Chantilly Creme

Crème Brulee

Robb's madagascar vanilla recipe

Tiramisu

Lady Fingers, Dark Rum and love!

Restaurant Week 3 course Dinner \$45.95

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