

THE BIRD & BOTTLE INN
RESTAURANT WEEKS 2011

Appetizers

French Onion Soup with apples, brioche croutons, melted Gruyere cheese

Pad Thai Soup with coconut broth, Indian curry spices, roast peppers

Seafood Salad of King crab, calamari, shrimp, mango and coconut

Caesar Salad of Romaine hearts, garlic croutons, shaved parmesan

Entrees

Short Ribs of Beef braised in white zinfandel, parsnip mashed potatoes, baby carrots

Caribbean Spiced Airline Chicken Breast, fried plantains, grilled bok choy

Red Wine BBQ Salmon with tomato and avocado salad, red and green cabbage
slaw, spiced cornbread pudding

Cherry wood Smoked Pork Chop, maple-bourbon glaze, potato hash, sautéed broccoli

Desserts

Brownie Ice Cream Bites with caramel dipping sauce

Cheesecake Lollipops

Apple Fritter with cinnamon ice cream

\$28.00 pp

Plus tax and Gratuity

Chef's Signature Specials

Loin Lamb Chops, mustard and pistachio crust, red wine rosemary reduction,
scalloped potatoes, grilled asparagus **ADDITIONAL \$25**

12 Oz. Aged NY Strip Steak, grilled with bacon, mushroom port wine sauce,
mashed potatoes, creamed spinach **ADDITIONAL \$14**

Pink Snapper, pan roasted, ginger-orange sauce, pad Thai noodles with
bean sprouts, carrots, Napa cabbage **ADDITIONAL \$12**

VEGETARIAN AVAILABLE UPON REQUEST

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR SPECIAL NEEDS

COFFEE/TEA/SODA \$3 ESPRESSO \$4 CAPPUCCINO \$5 DOUBLE ESPRESSO/CAPPUCCINO \$6

DOUGLAS GARDNER, EXECUTIVE CHEF