



## Restaurant Week 2017 Dinner Menu

### Appetizers

**Carroll's Creek Salad** a mixture of baby greens topped with walnuts, dried cranberries, blue cheese, and a fresh tarragon and raspberry vinaigrette (GF)

**Caesar Salad** the classic combination of hearts of romaine, freshly grated Parmigiano-Reggiano, homemade croutons, tossed with our special dressing

**Jumbo Shrimp** stuffed with crab and Cabot white cheddar wrapped with bacon and served with a sweet chili sauce and chipotle remoulade (GF)

**Homemade Old Bay Smoked Salmon Napoleon** served in a puff pastry cup with a caper dill sauce and chopped onions and egg

**Cup of Cream of Crab Soup**

**Cup of Chef's Soup of the Day**

### Main Courses

**Surf and Turf** grilled Top Sirloin Steak with a cabernet, Dijon and shallot demi-glace and a 6 oz. steamed lobster tail with garlic mashed potatoes and seasonal vegetables (GF)

**Rainbow Trout** with a shrimp and sweet pepper stuffing served with jasmine rice, sautéed spinach and sauced with an old bay beurre blanc

**Grilled Ribeye Steak** with a sauté of garlic, mushrooms and onions served with bacon mashed potatoes and Madeira and black truffle demi-glace (GF)

**Cioppino** our version features a fish filet with clams, mussels, scallops, and shrimp in a tomato basil broth

### Desserts

**Fresh Berry Tart** with a Grand Marnier pastry cream and raspberry coulis

**Salted Caramel Ice Cream Sandwich** made with chocolate chip cookies, local ice cream and topped with homemade hot fudge

Splitting of this menu and substitutions are politely declined.

