

The
OLDE BAR

CCD RESTAURANT WEEK

January, 2017

\$35/per person

Plus Tax, Gratuity & Beverages

FIRST COURSE

For the Table

CHEF'S SELECTION OYSTERS
Mignonette, Cocktail Sauce

CHILLED SHRIMP
Creole Remoulade

PARKER HOUSE ROLLS
Butter, Sea Salt

SECOND COURSE

Choose 1

ICEBERG WEDGE
Roasted Tomato, Egg,
Pickled Pearl Onion,
"1890" Dressing

CAPE COD MUSSELS
Chorizo, Tomato Confit,
Almond Broth, Beef Fat Fries

NE CLAM CHOWDER
Cherry Stone Clams, Bacon,
Potato, Thyme

BUFFALO CAULIFLOWER
Buttermilk Ranch,
Scallions

CRAWFISH CROQUETTES
Andouille Sausage,
Creole Remoulade

THIRD COURSE

Choose 1

BRICK CHICKEN
Broccoli Rabe, Mozzarella
Potato Puree, Crawfish Sauce

LOBSTER ROLL
1/2 Maine Lobster, Celery Seed
Mayo, Old Bay Chips

STEAK OSCAR
Strip Steak, Crab Hollandaise,
Artichoke Jus

MARKET FISH
Roasted Cauliflower,
Caper & Brown Butter Emulsion

DESSERT

Choose 1

STRAWBERRY SHORTCAKE VERRINE
Cream Cheese Mousse,
Strawberries, Shortcake

HUCKLEBERRY VERRINE
Mascarpone Panna Cotta,
Huckleberries, Brown Butter Crumb

