

*The*  
**OLDE BAR**

**CCD RESTAURANT WEEK**

September 10-19, 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

