

the chophouse **at** **market** **tavern**

Restaurant Week \$35.12 Three-Course Menu

First Course

Wild Mushroom Soup

Lobster Bisque

Point Judith Calamari

Trio of dipping sauces

B&B Dates

Medjool dates filled with blue cheese, wrapped in sugar-cured bacon

House

Spring greens, frisee, tomato, onion, carrot, rocket, farmers cheese, balsamic red pepper dressing

Classic Caesar

Parmesan croutons (anchovies upon request)

Chopped Salad

Romaine, seasonal vegetables, mustard vinaigrette

Wedge

Baby iceberg, bacon, Maytag blue cheese crumbles, blue cheese dressing

Second Course

Pork Chop

Sautéed cabbage, pancetta, apple cider sauce

Hanger Steak

Salsa saltado, French fries

Chophouse Paella

Mixed seafood, chicken, chorizo and saffron rice

Short Rib Casserole

Polenta, winter vegetables, red wine sauce

Ahi Tuna

Sesame crusted, citrus ginger glaze, baby bok choy

Tarragon Lemon Chicken

Cous cous, roasted vegetables

Salmon Filet

Cedar plank roasted, winter vegetables, gnocchi, dill cream

The Gold Standard Burger

Fresh ground beef short loin, beef short rib and brisket on a brioche roll, topped with bone marrow. Served with French fries or small salad.

Third Course

Espresso Cake

Dark chocolate, hazelnut cream

Vanilla Bean Cheesecake

Mixed berries, berry coulis

Crème Brulee

Vanilla custard with caramel sugar crust

Apple Blossom

Granny Smith apples wrapped in puff pastry with caramel sauce