



# RESTAURANT WEEK MENU

## AUGUST 2021

SELECT ONE FROM EACH COURSE...\$25.21

### APPETIZERS

Kale, Quinoa & Apple Salad  
New England Clam Chowder  
Classic Caesar Salad  
Mug of Our Famous Butternut Bisque  
French Onion Soup  
Chef's Summer Garden Salad

### ENTRÉES

#### Sea Bass Filet

*Sea Bass filet, with lemon thyme seasoning and Café de Paris butter. Served with baked potato and vegetable medley.*

#### Chicken Schnitzel Saltimbocca

*Panko crusted twin chicken breasts stuffed with prosciutto, provolone and fresh sage. Pan fried, lemon sauce, Mac's loaded Irish spuds and vegetable medley.*

#### O'C's Montréal Steak Tips

*10oz. sautéed steak tips tossed with peppers and onions, served with mashed potato and vegetable medley.*

#### Pork Chop

*A grilled 10oz. bone-in pork chop with stuffing, mashed potato, vegetable medley and pear apple chutney.*

#### New England Roast Stuffed Turkey Dinner

*White and dark meat, herb seasoned cranberry bread stuffing, gravy, mashed potato, butternut squash and our homemade cranberry sauce.*

#### Grilled Swordfish Steak

*Swordfish, grilled plain, or with Tuscan or Cajun seasoning. Topped with a lemon caper butter and roasted asparagus garnish. Baked potato and our fresh vegetable salsetta.*

### DESSERTS

Bailey's Frozen Irish Cream Pie

Raspberry Sorbet

Irish Bread & Raisin Pudding

Crème de Menthe Parfait

Strawberry Shortcake