

VISIT BUCKS COUNTY
**RESTAURANT
WEEK** APRIL 28
thru MAY 4

Cock'n Bull
Lahaska, P.A.

FIRST COURSE

HOUSE CURED SALMON

Jameson Pickled Onions | Boursin Crème Fraiche

FRIED CHEESE RAVIOLI [V]

Romesco Sauce

CHARCUTERIE PLATE

Cured Salami | Prosciutto | Goat Cheese | Smoked Gouda
Apple Compote | Grain Mustard

LOBSTER BISQUE

Fennel Crème

CNB SALAD [V]

Cucumber | Pear Tomatoes | Carrot | Red Onion Vinaigrette

BEEF BARLEY SOUP

Prime Rib of Beef | Toasted Barley

MAIN COURSE

12 OZ. PRIME NEW YORK STRIP STEAK

Roasted Fingerling Potatoes | Red Wine Demi Glace

6 OZ. FILET MIGNON

au Poivre | Potato Puree

PROSCIUTTO WRAPPED ATLANTIC SALMON

Blue Foot Shrimp Risotto

BLACKENED FRENCH BREAST OF CHICKEN

Bourbon Glazed Root Vegetable | Romesco Sauce

SWEET FINISHES

DOUBLE LAYER CHOCOLATE CAKE

Melba Sauce | Fresh Berries

NEW YORK STYLE CHEESECAKE

Caramel

ENGLISH TRIFLE

Butter Cake | Bakers' Cream | Fresh Berries

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.
#EatinBucksCo



\$1 of your VBC Restaurant Week meal will be benefiting Bucks Knocks Out Hunger, Bucks County's biggest annual hunger-relief effort.