



Restaurant Week Fall 2019

Lunch Menu

\$20

COURSE ONE:

New England clam chowder

Tomato soup finished with crème fraiche

Fall Bistro Salad arugula, frisee , pepitas, goat cheese, dried cranberries, light pumpkin maple vinaigrette

Korean BBQ Beef steamed buns with pickled vegetable salad of shaved cabbage and cucumbers

Beef Carpaccio thinly sliced beef, capers, red onion, arugula, Parmigiano-Reggiano

COURSE TWO:

Jo's Beyond Bistro Burger (vegan) topped with sautéed mushrooms, caramelized onions, shredded lettuce, hand cut fries and house made pickles

Jo's Bistro Burger all natural ground beef, topped with Swiss cheese, sautéed mushrooms, caramelized onions, shredded lettuce, hand cut fries and house made pickles

Dry Dock Fish & Chips a family recipe served with hand cut fries and cole slaw

Chicken Pasta grilled chicken, grape tomatoes, garlic, roasted butternut squash, caramelized onions in a light cracked peppercorn cream sauce

Cajun Blackened Pork Medallions with Andouille sausage bean ragout topped with white gravy

Brie and Cheddar Grilled Cheese with roasted apples, arugula and cranberry syrup, on grilled country white bread, hand cut fries, house made pickles



Restaurant Week Fall 2019

Dinner Menu

\$35

COURSE ONE:

Tomato soup finished with crème fraiche

Fall Bistro Salad arugula, frisée, pepitas, goat cheese, dried cranberries, light pumpkin maple vinaigrette

Seafood Cake cod, lobster, crab and served with a spicy remoulade

Korean BBQ Beef steamed buns with pickled vegetable salad of shaved cabbage and cucumbers

Beef Carpaccio thinly sliced beef, capers, red onion, arugula, Parmigiano-Reggiano

COURSE TWO:

New York Strip Steak parmesan au gratin potatoes, green beans and Bordeaux blue cheese roasted shallot butter.

Lobster Carbonara lobster, bacon, tomato, and peas in a creamy parmesan seafood sauce

Pan Roasted Cod aromatic broth with potatoes, leeks, and mushrooms finished with saffron aioli

Cajun Blackened Pork Chop with Andouille sausage bean ragout topped with white gravy

Surf & Turf petite filet mignon, three seared scallops, asparagus, mashed potatoes, béarnaise sauce

Masson Jar Desserts:

Chocolate Mousse Parfait

Apple Cranberry Crisp with cinnamon whipped cream