

MALT RESTAURANT & BAR

APPETIZER

*CREAMY MALT CLAM CHOWDER

SERVED WITH LOCAL CLAMS, BACON, GARLIC, POTATOES & CELERY

BLUE CHEESE & HERB ARANCINI WITH PESTO

FIELD GREENS

GRAPE TOMATOES, ONION, SHAVED RADISH IN A
WHTIE BALSAMIC & HERB VINAIGRETTE

CURRIED BUTTERNUT SQUASH SOUP

ENTREE

*PAN ROASTED COD RISOTTO

WITH CRIMINI & SHITAKE MUSHROOMS IN A BEURRE BLANC & RUSSET
CHIPS

VEGETABLE RATATOUILLE RAVIOLI

WITH ARUGULA & HERB PUREE

*COQ AU VIN

CHICKEN THIGHS BRAISED IN RED WINE, WITH FRIED POLENTA AND GRILLED
ASPARAGUS

*PETIT BISTRO FILET

SEARED FILET, GARLIC MASHED POTATOES, GRILLED ASPARAGUS,
IN A ROSEMARY DEMI GLAZE

DESSERT

TIRAMISU

SELECTION OF SORBET