

Pig N' Whistle

Restaurant Week 2019

STARTER

Homemade New England Clam Chowder

Chefs Recipe!

Caesar Salad

Fresh Romaine, Shaved Parmesan, Croutons, Creamy Caesar Dressing.

Garden Salad

Romaine, Tomatoes, Red Onions, Carrots, Croutons.

MAINS

Cabernet Braised Short Ribs

Tender Wine-Braised Short Ribs Yukon Gold Whipped Potatoes, Carrots.

Pork Osso Buco

Cheddar Grits, Gremolata, Vegetable.

Seared Salmon

Pan Seared Thai Chili Salmon, Roasted Cajun Corn Salsa, Cucumber Crema, Golden Mashed Potato.

SWEETS

New York Style Cheesecake

Caramel Apple Pure, Whipped Cream.

Carrot Cake

Salted Caramel, Whipped Cream.

\$30 (Tax and gratuity not included)

