

# **Brasserie Benelux**

**Restaurant Week Nov 6-12**

**Menu Choices**     3-course dinner \$ 35.00

## **First course**

### ***Rhode Island Seafood Chowder***

Shrimp, Clams, Cod, Vegetables, Tomato cream

### **Wild Organic Arugula w Butternut Squash**

Roast Squash, Gorgonzola, Walnuts & Honey Cider Vinaigrette

### **Polish Potato Pancake w Goulash**

Crispy Pancake, Pork Goulash Topping, Sour Cream

## **Entrée**

### ***Veal Ragout Stroganoff***

Tender Veal, Wild Mushrooms, Paprika crema, Whip Potato

### ***Bavarian Sauerbraten***

Braised Beef, Gingersnap Sauce, Spätzle, Red Cabbage

### ***Chicken French Onion Schnitzel***

Crispy Chicken, Gruyere, Caramelized Onion, Potato, Dijon Crema

### ***Volendam Flounder Schnitzel***

Fried breaded fresh Dutch Flounder, whip Potatoes, Cuke salad,

### ***Cavatappi Caponata* (vegetarian option)**

Eggplant, Tomato, Arugula, Garlic, farmers Cheese

### ***Baltic Farmers Plate***

Stuffed Beef Cabbage, Kielbasa, Sauerkraut, Whip potato

## **Dessert**

**Carrot Cake     Black forest Sundae**

**Classic Peach Melba**

