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