

# Reynolds Tavern

## RESTAURANT WEEK DINNER MENU

### *Starters*

#### **FIG SALAD**

Spring Mix, Crisp Bacon, crumbled Gorgonzola Cheese, chopped Figs and Fig Balsamic Dressing

#### **SOUP OF THE DAY**

Our Chef's Daily Selection

#### **CREPE AUBERGINE**

Thinly Sliced Eggplant Flash fried and stuffed with spinach-ricotta.  
Served over Roasted Tomato sauce.

### *Entrees*

#### **SALMON WITH SAFFRON RICE**

Pan seared Salmon over Saffron Rice and Herbed Wild Mushrooms finished with Whole Grain Mustard and Garlic Cream Sauce

#### **FLAT IRON STEAK**

Grilled Flat Iron Steak with Chimichurri,  
Oven roasted herb potato and Green Beans

#### **COCONUT CURRY SHRIMP PASTA**

Sauteed Shrimp with Bell peppers, Cilantro and fresh lime over Coconut Curry Penne Pasta

#### **CHICKEN BREAST**

Chicken Breast pan seared and finished with Creamed Spinach, Bacon, Sun dried tomato, and Mozzarella. Served with Red Bliss Mashed

### *Desserts*

#### **BANANA CHOCOLATE BREAD PUDDING**

Served warm with a drizzle of melted chocolate and fresh whipped cream on the side.

#### **CHEESECAKE WITH BERRIES**

NY Style Cheesecake with fresh berries and Raspberry coulis

#### **DARK CHOCOLATE TORTE**

Rich, dark chocolate Torte with creme Anglaise

*Restaurant Week Menu, \$34.95 per person  
February 29 - March 8, 2020*

# Reynolds Tavern

## RESTAURANT WEEK LUNCH MENU

### Lunch Entree Course

#### **GRILLED MEDITERRANEAN CHICKEN SKEWERS**

Skewers with Zucchini, Squash, Onion, Bell Peppers, and Chicken over Rice with Tzatziki

#### **TRADITIONAL BEEF STEW**

Perfect for a cold Winter's Day! Slow roasted Beef Stew with Carrots, Onions, Potato in Red Wine base; Grilled Baguette Toast on the side

#### **QUINOA AND WHITE BEAN BURGER**

Our house recipe with Quinoa, Cannellini White Beans, Herbs, Sweet Corn, and Onion on Brioche with Lettuce, Tomato and Avocado aioli. Served with our Hand Cut Fries

#### **STRAWBERRY AND CHICKEN SALAD**

Spring Mix, Grilled Chicken Breast, Fresh Strawberries, Feta Cheese, Red Onion and Pecans with Poppyseed dressing

### Dessert Course

#### **BANANA CHOCOLATE BREAD PUDDING**

Served warm with a drizzle of melted chocolate and fresh Whipped Cream

#### **NEW YORK STYLE CHEESE CAKE**

Fresh Strawberries and raspberry coulis

#### **DARK CHOCOLATE TORTE**

Rich chocolate torte with Creme Anglaise

Two Course Lunch, \$15.95  
February 29 - March 8 2020