



ORCHARD STREET CHOP SHOP

Seacoast Restaurant Week Menu

Thursday, November 3rd - Saturday, November 12th*, 2011

First Course (Please choose one)

New England Apple Harvest Salad
Fresh Local Chevre Cheese, Empire Apples & Pistachios

Or

Fried Oysters, *Creole Mustard Sauce*

Or

Smoked Duck Sausage Cassoulet, Ground Wild Boar & Pepper jack Cheese

Second Course (Please choose one)

Paneed Catfish, *Creole Corn Maque Choux*

Or

Smoked Turkey, *Andouille Sausage Dressing*

Or

Surf & Turf, *Filet Mignon with a Maine Crabcake & Caramelized Onions*

Or

Vegetarian Eggplant Louise, *Fresh Mozzarella*

Or

Pork Scaloppini Marsala, *Sautéed Prosciutto, Mushrooms & Spinach*

Sides: Maple-studded Fall Root Vegetables & Spaetzle Macaroni and Cheese

Third Course (Please Choose one)

Warm Apple & Blueberry Cobbler

Or

Pumpkin & Chocolate Mousse, *Mini Gingerbread Cookie*

\$29.95 per person, plus tax and gratuity

(Menu may change without notice and please, absolutely no substitutions)

Chris "Koz" Kozlowski, *Chef-Owner*

Doug Hickman, *Chef de Cuisine*