



Seacoast Restaurant Week  
November 3-12, 2011  
*3 course prix-fixe dinner 29.95*

~ Dinner Starters~  
(choice of one)

*New England Clam Chowder \* Chimneys Daily Soup*

*Classic Caesar Salad*

Crisp Romaine tossed with traditional dressing, aged Asiago cheese and savory croutons, with or without anchovies.

*TCI House Salad*

Garden fresh seasonal vegetables tossed in house made creamy dill dressing.

~ Dinner Entrees ~

*Potato Crusted Haddock*

Sautéed fresh Atlantic haddock encrusted with shredded Yukon gold potato, finished with lemon beurre blanc.

*Roasted Chicken Florentine*

Served over Butternut squash raviolis, with spinach mushrooms, and tomatoes in a creamy Carbonara sauce.

*Pan Seared Salmon*

In a lobster curry sauce served over Yukon gold potatoes, wilted spinach, caramelized onion, tomato and lime.

*Top Sirloin Steak*

Spice-rubbed and grilled with blue cheese hollandaise and merlot sauces accompanied with garlic infused mashed potatoes.

~ Dessert Choice ~

Chocolate Madness or Raspberry Lindzor Torte

~ Wine Feature ~

*Bogle Riesling, CA • Glass 7. Bottle 28.*

*Castle Rock, Petite Verdot, Monterey County • Glass 7. Bottle 28.*

~ Drink Feature ~

*Tavern Cider • 8.5*

Glenfiddich 12 Year Old Scotch, hot mulled cider, orange slice.