



Seacoast Restaurant Week
November 3-12, 2011
3 course *prix-fixe luncheon* 16.95

~ Luncheon 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.

~ Luncheon Entrees ~

Haddock Florentine

Fresh Atlantic haddock served over Butternut squash ravioli with spinach, tomato and wild mushroom in an Applewood smoked bacon, carmelized onion cream sauce.

TCI Award Winning Chili

Served with a sweet cornbread, sour cream and melted Cheddar cheese.

Pan Seared Salmon Salad

Served over baby spinach with dried cranberry, red onion, bacon and Heart Song Farm Goats cheese.

Chicken Focaccia Sandwich

Fresh, marinated grilled chicken breast served with a Feta spread, tapenade and tomato.

~ Dessert Choice ~

Brownie a la mode 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.

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