



Tavern on Main

Restaurant Week Spring 2013
Dinner Menu

Appetizer Choice

New England Clam Chowder

Mixed Greens Salad with Baked Panko & Herb Crusted Goat Cheese

Traditional Chilean Empanada of Filet Mignon

Crab Cakes

Entrée Choice

Pan Seared Mediterranean Branzino over Butternut Squash Risotto & Asparagus

Homemade Wild Mushroom Ravioli with White Truffle Oil

New York Steak over Merlot Wine Sauce with Potato Galette & Mixed Vegetables

Salmon Brown Rice Salad

Dessert Choice

Crème Brulee

Chocolate Molton

Carrot Cake