



Gadsby's Tavern Restaurant

Winter Restaurant Week Lunch Menu

Served Monday-Saturday from 11:30am-3pm – February 17-26, 2017

Appetizer

(choice of)

Surrey Co. Peanut Soup

roasted peanuts simmered in fresh chicken stock with garlic and ginger

Tavern Salad

mixed greens with roasted peanuts, grapes,
gruyere cheese and Tavern Vinaigrette

Entrée

(choice of)

***Prime Roast Beef & Brie**

on baguette with French onion au jus and horseradish sauce

Grilled Chicken Sandwich

topped swiss cheese, baby spinach and bacon
on a brioche roll with chutney mayonnaise

Oyster Po'Boy

fried oysters and romaine lettuce
with spicy remoulade sauce on a sub roll

Spicy Black Bean Burger

with lettuce, tomato and onion
and a cajun remoulade on a brioche roll

\$15 per person (plus tax and gratuity)

*Consuming certain raw or undercooked seafood, poultry, eggs, or meats may be hazardous to your health.



Gadsby's Tavern Restaurant

Winter Restaurant Week Dinner Menu

Served Daily from 5:30 –February 17-26, 2017

Appetizer

(choice of)

Baked Brie en Croute

puff pastry stuffed with brie and cardamom-spiced apples
and finished with raspberry coulis

Smithfield Ham Biscuits

with mascarpone cheese and fresh raspberry puree

Entrée

(choice of)

***Prime Rib**

a hearty cut of slow roasted beef served with Yorkshire pudding,
horseradish sauce, mashed red potatoes and sautéed vegetables

Thyme Roasted Half Chicken

topped with a wild mushroom and madeira gravy,
served with mashed red potatoes and sautéed vegetables

***Grilled Salmon**

finished with our balsamic glaze,
served with jasmine and sautéed spinach

Grilled Vegetable Napoleon

flame-roasted vegetables topped with imported brie
and roasted red pepper puree, served with jasmine rice

Dessert

(choice of)

Tipsy English Trifle

Rum-Laced Banana Bread Pudding

Berry Heaven

\$35 per person (plus tax and gratuity)

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