

# *The North Plank Road Tavern*

## **Specials of the Evening 9/17-9/21**

### **Cocktail:**

Classic Whiskey

*Sour Whiskey, Lemon Juice, Sugar, Egg White, Orange, Luxardo Cherry - \$13*

### **Appetizers:**

Faroe Island Salmon Croquettes

*Lemon Dressed Frisée, Pickled Red Onion, Cured Lemon Aioli - \$13*

Moules Marinières

*PEI Mussels, House Grown Herbs, Garlic-White Wine Sauce, with Baguette - \$17*

### **Soup Du Jour:**

*Fire-Roasted Red Pepper and Tomato Soup, topped with Creme Fraîche - \$12*

### **Entrées:**

Steak Frites

*House Cut 10 oz. Strip Steak w/ Whole Grain Mustard Crème  
& House Made French Fries – \$42*

White Wine Poached Cod

*Poached in Court Bouillon, w/ Braised Jewel Tomato,  
Ratatouille, Garden Herb Couscous - \$32*

### **Desserts:**

Fresh Mixed Berries

*w/ Homemade Whipped Cream – \$8*