

## Specials of the Evening, April 9 – 12, 2025

### Appetizers:

#### **Escargot with Pernod Butter \$16**

a Traditional French Delicacy, w/ Garlic, Parsley, & Pernod Butter, served w/ Baguette

#### **Roguefort Grilled Pear Salad \$14**

w/ Roguefort Bacon Crumble, Croutons, Poached Egg, Candied Walnuts, & Dried Cherries, tossed in a Bacon Vinaigrette

#### **Maryland Style Crab Cakes \$14**

Mini Lump Crab Cakes w/ House Tartar Sauce over Baby Arugula

### Soup du Jour:

#### **Potato Leek Soup \$10**

### Entrees:

#### **Lump Crab Stuffed Cod St Germaine \$36**

Cod Stuffed w/ Marinated Lump Crab & Herb Crumble over Saffron Risotto, served w/ Haricot Vert & Noisette Potatoes

#### **Pan Seared Fresh Cut 10 oz NY Strip Steak \$38**

w/ Mousse of Foie Gras Compound Butter, with Braised Confit Fondant Potatoes & Haricot Vert

#### **Mussels Marinere Frites \$32**

Sweet Chili & White Wine Reduction, w/ Garlic, Shallots, & Parsley, served w/ Fresh Cut French Fries

#### **Pan Seared Sea Scallops \$36**

Classic Coquilles St. Jacques, w/ Mashed Potatoes & Haricot Vert

## Anniversary Special Entrees - \$19.79

*(Did you know, the owner Tom Costa purchased the Tavern in March of 1979, 46 years ago!)*

Wed & Thurs, all night

Fri & Sat, order by 6 PM

These specials will be on the menu through April 12<sup>th</sup>.

### **Cassoulet**

A Traditional French Stew, with White Beans, Sausage, Chicken and Pork, served w/ Baguette

### **Faroe Island Salmon**

w/ House Made Black Walnut & Garlic Glaze, with Roasted Potatoes & Carrots

### **Braised Pork Shoulder**

w/ Apple Cider & Guinness Sauce, with Whipped Potatoes and Root Vegetables

For a real deal, join us at the bar during our normal Happy Hour, Wed - Sat, 4:30 - 6:30 PM.

*These offers **CAN** be combined.*