

PS 7's
Restaurant Week Summer 2009
Lunch – 3 courses \$20.09

Starters

choose one

Sarah's Salad (V)

Mixed field greens, fresh strawberries, toasted sunflower seeds, rosemary-black pepper crouton, mascarpone, lemon dressing

Tomato and Saffron-Steamed P.E.I. Mussels

Sweet peppers, parsley, toasted croute

Market Chopped Salad (V)

Romaine, queso blanco, market vegetables, champagne vinaigrette

Roasted Onion Soup

Roasted onions, gruyere, rye croute

Caprese Flatbread (V)

Basil pesto, tomatoes, mozzarella

Mains

choose one

“Hot Brown”

Pan-seared turkey breast, rustic bread, mornay sauce, seared tomato, bacon

Pete's Deli Reuben (The No. 7)

Open-faced, pastrami, house-made rye bread, Thousand Island dressing, sauerkraut, Gruyere

The PS7's Burger

Served on a house-made brioche bun with L.T.O. and pickle

Additions bacon (\$1.00) Gruyere, Gouda, Blue Cheese (.50)

Roasted Chicken Salad

Toasted almonds, grilled scallions, fennel, apples and basil cider vinaigrette

Steak Salad Au Poivre

Romaine lettuce, portobello mushroom, blue cheese, roasted peppers and onions, creamy balsamic dressing

Cornmeal Fried Trout

Tomato gazpacho, roasted onions, Bibb lettuce, bacon

Sautéed Atlantic Salmon

Summer squash ragout, red wine orange vinaigrette

Wild Mushroom Risotto (V)

Shaved Reggiano and roasted mushrooms

Boneless Buttermilk Fried Chicken Breast

With red bliss potato salad and watermelon

Braised Beef Short Ribs

Red wine braising jus, potato puree and wild mushrooms

Desserts

choose one

Blueberry Brown Betty

Buttermilk ice cream

Strawberry Tasting

Strawberry sorbet, lemon pound cake, marscapone cream

Chocolate Peanut Butter Bar

Peanut Caramel, chocolate sauce, whipped cream

Red Velvet Cake

Vanilla icing, raspberry sauce, cocoa reduction

Featured Wines \$25.00

2008 Verona “Romeo & Juliet” Garganega/Sauvignon Blanc Blend, Veneto, Italy

or

2007 Villa d' Rosso Toscano, Sangiovese, Montepuciano, Italy