



Restaurant Week September 2011

Hours of Operation:

Lunch Mon-Fri 11-2 (only lunch menu offered)

Dinner: Sunday-Thurs. 5-9, Fri & Sat 5-10 (we only offer the 3 course Restaurant Week Menu)

Menu Subject to small changes due to product availability!

**Please choose 1 item from each from: appetizer, salad and entrée.
Dessert is offered for an additional charge!**

Appetizers

crab cake: pan roast new england style-basil blue slaw-remoulade sauce

eggplant fries: amarillo peppered yogurt-fig chutney

cheese selection: variety of three cheeses ranging from mild to strong- accoutrements

humus plate: hummus –marinated tomatoes –olive salad-cucumber relish-basil oil-feta

steak tartar: angus tenderloin-truffle oil-parmesan regiano-quail yolk-caper relish-
greens- crackers

duck confit cigars: phyllo wrapped foster family farms duck confit-savory mushrooms-
bourbon sauce

sea dog: locally made seafood sausage--pickled onion-cucumber relish-sauces

Salads

house salad

mesclun greens-dried cherry-gorgonzola-spiced pecans-marinaded tomatoes
balsamic vinaigrette

micro waldorf

green apple straws-candied walnut-balsamic currants- shaved celery-pea shoots-micro
greens-apple cider vinaigrette

fried goat cheese beet salad

roast beets-pumpkin seed crusted goat cheese-basil
vinaigrette- greens-marinaded tomato

baby bleu: baby spinach-applewood smoked bacon bits-gorgonzola-marinaded
tomatoes-egg avocado-and bleu cheese vinaigrette

**All food is prepared to order, so sit back and relax
20% gratuity will be added for your convenience. No more than 2 checks per table.
No Split Plates and No Substitution.**

Thanks, Brown Dog Café Family

Entrees

certified black angus delmonico steak

pepper crusted 6 oz angus top sirloin- truffled red rissole potatoes- broccolini in herb butter

duck

five spice seared duck breast- crispy organic foster's family farm duck leg- cellophane noodles-marinated oriental vegetables-miso duck stock

ahi-fig-foie

seared sashimi tuna-candied fig-foie gras-spinach-corn muffin-port demi

new zealand lamb

panko fried-potatoes o'brien-mint sauce-demi

diver scallops

prosciutto wrapped-butternut squash risotto-caramelized Brussels sprouts-moroccan bbq

wild boar

coffee crusted-blackberry demi-purple potato home fries-creamed spinach

ono ono

hawaiian wahoo in two presentations
jerk seared with sweet potato plantain mofungo-spinach-pineapple chutney
wasabi seared-stir fried brown rice-pickled ginger

vegetarian korean stone bowl



organic brown rice- vegetables- tofu-cabbage-ginger-sweet n sour shitake soy broth
steams tableside in roasted stone bowl

add today's seafood selection - \$ 5.00

certified black angus steak and fries

6 oz angus filet filet-wild mushroom demi-brown dog fries

add a crab cake \$ 8.00



This restaurant is a proud member of The Christ Hospital Heart Healthy Restaurant Program. Items labeled with this tower have been reviewed and meet the American Heart Association's dietary guidelines for heart health. Nutritional content information is available at www.TheChristHospital.com/restaurant.

Supplements

soup du jour **\$5.99**

fresh vegetable sauté **\$4.99**

brown dog fries **\$4.99**

wild mushrooms, garlic confit **\$5.99**

truffled rissole potatoes **\$4.99**

parmesan roast asparagus **\$5.99**

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