

REYNOLDS TAVERN

r e s t a u r a n t w e e k

March 2 - 10 2019 | \$34.95 per person | www.reynoldstavern.org

FIRST COURSE

Reynolds Soup of the Day

Ask your server for today's special feature

Apple and Arugula Salad

Granny Smith Apple, Dried Cranberries, Gorgonzola crumbles, Arugula with our Poppysseed Vinaigrette

Crepe Aubergine

Crispy Eggplant stuffed with ricotta and spinach over Roasted Tomato Sauce

ENTREE SELECTIONS

Pan Seared Salmon

Lemon Basil Risotto, Smoked Tomato Sauce, Grilled Asparagus

Creamy Roasted Red Pepper Shrimp Pasta

Sauteed Gulf Shrimp with Garlic, Spinach, Red Onion and Creamy Roasted Red Pepper Sauce over Fettuccine garnished with shaved Parmesan

Flat Iron Steak

Parmesan Mashed Potato, French Style Green Beans, Whiskey Cream Sauce

Chicken Picatta

Over Fresh Arugula with diced Tomato, and Shaved Parmesan Cheese

DESSERT

Tea Cakes Plate

An assortment of our home made tea cakes and pastries

Cheesecake

New York Style Cheese cake with fresh sliced Strawberries and drizzled with Raspberry coulis

Banana Chocolate Bread Pudding

drizzled with dark chocolate, fresh whipped cream

WEEKLY FEATURES

AT THE 1747 PUB

Monday - Trivia Night

Tuesday - Happy Hour Food

Offerings all Night!

Wednesday - \$6 Burger and Live

Music in the Evening

Thursday 1/2 Price Maison

Nicolas Wines

Friday and Saturday - Live Music

Sunday \$5 Nitro Nite

Sunday - Friday Happy Hour 3-7

BORDEAUX WINE FEATURES

Chateau Bon Ami

Bordeaux

8/30

Cabernet, Merlot, Cabernet Franc. Generous fruit, supple mouth pleasant blackcurrant, raspberry 8/30

Chateau Malbec

Bordeaux

12/46

Blend - Cabernet Sauvignon, Cabernet Franc, Merlot. Intense black fruit, spicy oak and coffee. (World Wine Awards 95 Points)