

The Post House
Restaurant Week Menu Winter 2010

Appetizers

Soup Du Jour
Split Pea Soup
Grilled spicy Shrimp with Polenta and Aged Cheddar
Tuna Tartare
Caesar Salad
Candy cane beet salad
Garden Mix Greens with Tomato

Main Courses

Fillet Mignon 12oz
Broiled Red Snapper with Fork crushed Potatoes and Sauce Vierge
Baby Rack of Lamb with Roast Pepper Ragout and Garlic Sauté Spinach
Herbed Roast Chicken with Baby Vegetables
And Burgundy Red Wine Sauce
Fillet Oscar with Asparagus and Crab Meat (\$ 10.00 supplement)
Lobster and Crab Meat salad (\$ 10.00 Supplement)

Desserts

Fruit Crisp with Gala apple and cranberry and walnut Streusel
Served with ice cream
Chocolate Mousse Cake with milk chocolate Nougatine
Cheesecake with Graham cracker crust served with fresh Berry Compote
Selection of House made sorbet and ice cream
Fresh seasonal Berries with Whipped Cream