

EST. 1960
DINNERHORN
SEAFOOD RESTAURANT

RESTAURANT WEEK MENU SPRING 2019

Three Course Menu \$29.95

FIRST COURSE

Norwegian Smoked Salmon

Capers, red onions, horseradish sauce, rye crackers

Spinach Salad

Mandarin oranges, cherry tomatoes, grapefruit segments,
herbed walnuts, honey-poppseed dressing

Pork Spring Rolls (3)

House made, citrus chili sauce

SECOND COURSE

Broiled Atlantic Cod

Lemon risotto, escabeche sauce, grilled asparagus

Grilled Pork Chop

Bone-in frenched pork chop, cheddar mashed potatoes, roasted spring carrots

Seafood Fra Diavolo

Calamari, mussels, littleneck clams, bay scallops, shrimp, ocean perch,
tossed with linguini in a zesty tomato sauce

DESSERT

German Chocolate Cake

with ice cream

Dutch Apple Pie

with ice cream

Cheese Plate

Brie, tipperary cheddar, fresh fruit, demi baguette

FEATURED BEVERAGES

Tom Cat Collins

Barr Hill Tom Cat Gin, freshly squeezed
lemon juice, simple syrup, soda \$9

Brätskellar House Ale \$4.75

Kendall Jackson

California red wine blend \$8.50/glass

Bread and Butter

Chardonnay \$8.50/glass