

# THE PRESS ROOM

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EST. 1976

RESTAURANT WEEK SPRING 2019  
THREE COURSE PRE FIXE DINNER 29.95

## COCKTAIL

The Honeycomb-Barr Hill gin, lavender honey, lemon, egg white

## BEER

Galaxy Pale Ale | Woodland Farms | ME | 16oz | 7

## WINE

El Coto Bianco, Rioja 11/42  
Black's Station Red Blend 10/39

## STARTERS

### EDAMAME SALAD

sesame seeds, chilis, pear, kombucha CBD vinaigrette v\*

### JALAPEÑO POPPERS

crab and asparagus stuffed, bearnaise aioli

### BEER AND CHEDDAR HAND PIE

beef cheek, broccoli rabe, steak sauce

## ENTREES

### BARBEQUE BAKED BEANS

swiss chard, red onion, yellow mustard vinaigrette v\*

### FISH STICKS

mushy peas, tartar sauce, fries

### SALISBURY STEAK

rib eye, carrot mashed potato, green bean casserole, portobello gravy, crispy spring onions

## DESSERTS

### POPSICLE

maine blueberry, meyer lemon, pop rocks

### ICE CREAM SANDWICH

hazelnut chocolate chip cookies, whipped cream, oreos

### CHOCOLATE CHEESE CAKE

graham cracker, strawberry pearls, coconut cream