

CHRISTOPHER MARTINS

local – before local was cool

New Haven
RESTAURANT WEEK

NEW HAVEN
IT ALL HAPPENS HERE

For more information visit
info.newhaven.com/restaurantweek

3 course Dinner Menu \$36

+tax and gratuity

Appetizers Choices:

Lobster Bisque

With a hint of aged Sherry and chunks of Maine Lobster

Polenta "Steak"

A warm salad of Heirloom Tomato and grilled Veggies atop a light, Parmesan laced Polenta "Steak" drizzled with E.V.O.O. & Balsamic Reduction.

Pork Belly

Dry Rubbed and Pan Seared with Roasted Veggies, Currants and two Balsamic Reductions

Clams Casino (6)

Roasted RI Clams with Garlic Butter, Pepper & Bacon

Stuffed Jalapeños

Crispy house roasted Jalapeños filled with Chorizo, Rice & Queso de Frier with Jicama Slaw — SPICY!

Entrees Choices:

Macadamia Mahi Mahi

Mahi filet crusted with Macadamia Nuts over a Port Wine & Fig Reduction Sauce and Jasmine Rice and Roasted Fall Veggies

Fish & Chips

Crispy Beer Battered Icelandic Cod with Cole Slaw & choice of Fries

Chicken Flori-Picatta

Egg dipped Chicken Breast sautéed with Lemon, and Capers over a Baby Spinach sautéed and Garlic Mashed.

Pumpkin Seed Shrimp

Jumbo Gulf Shrimp in a Curried Pumpkin Seed Crust with Mango Chutney and Coconut infused Jasmine Rice

Grilled Choice NY Strip Sirloin

NY Strip Sirloin served with our own shaved Onion Rings & our Vegetable of the day

Roasted Rack of Lamb

New Zealand Lamb roasted to your liking and served with Garlic Mashed Potato, sautéed Veggies and a Lamb Jus

Dessert Choices:

White Chocolate Mousse

A Silky White Chocolate Mousse Topped With Chocolate Ganache...Award Winning

Apple Crisp and Pumpkin Ice Cream

Served hot, made with local Apples and Bucks Ice Cream from Milford

Smoores (for 2) – toast your own at the table, we provide the marshmallows, graham crackers and Hershey's Chocolate you provide the fun

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2 course lunch Menu \$19

+tax and gratuity

Appetizers Choices:

Lobster Bisque

With a hint of aged Sherry and chunks of Maine Lobster

Polenta "Steak"

A warm salad of grilled Summer Veggies atop a light, Parmesan laced Polenta "Steak" drizzled with E.V.O.O. & Balsamic Reduction.

Stuffed Jalapeños

Crispy house roasted Jalapeños filled with Chorizo, Rice & Queso de Frier with Jicama Slaw — SPICY!

Entrees Choices:

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Mahi filet crusted with Macadamia Nuts over a Port Wine & Fig Reduction Sauce and Jasmine Rice and Roasted Fall Veggies

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