

THE CASTLE ON POST

Fairfield Restaurant Week ~ 10/8-10/14 ~ Prix Fixe Menu ~ Dinner \$35

First Course Soup du Jour

Traditional Caesar Salad

homemade croutons, shaved parmesan

Stuffed Mushrooms

crabmeat stuffing, mozzarella cheese, garlic butter sauce

Corned Beef Spring Rolls

homemade corned beef and cabbage spring rolls served with a mustard, horseradish and sour cream dipping sauce

Entrée

Blackened Chicken Salad

blackened chicken, crisp romaine, avocado, tomato, cucumber, celery, red onion, black olives and chick peas tossed in our champagne dressing, topped with feta cheese

Dijon Chicken

tender chicken breast sautéed in a dijon mustard, garlic and white wine sauce, served with roasted potatoes, broccoli and glazed carrots

Chicken Pot Pie

tender chicken breast with vegetables in a creamy sauce topped with puff pastry

Sole Piccata

filet of sole in a lemon and white wine sauce served with roasted red potatoes, broccoli and mixed vegetables

Glazed Balsamic Salmon

salmon filet served with sautéed spinach and mushrooms, roasted potatoes and mixed vegetables, finished with a balsamic reduction

Corned Beef Ravioli

ravioli pillows filled with corned beef served with cherry tomatoes and peas in a creamy leek sauce

Shepherd's Pie

certified angus ground beef, peas, carrots, celery and onions in a rich gravy, topped with golden mashed potatoes

Dessert

Pumpkin Pie ~ Homemade Bread Pudding