



## FAIRFIELD RESTAURANT WEEK

OCTOBER 9 - 15, 2017

### COCKTAIL

*(Select One)*

**TAVISTOCK RESERVE PROSECCO**  
**JOE'S PINK SANGRIA**  
**STRAWBERRY BLOSSOM MARTINI**

### APPETIZER

*(Choice of One Soup or Salad)*

**SOUP**  
**JOE'S ORIGINAL NEW ENGLAND  
CLAM CHOWDER**  
**ONION SOUP GRATINÉE**

**SALAD**  
**JOE'S HOUSE or CAESAR**

### ENTRÉE

*(Select One)*

#### BARBECUE BABY BACK RIBS

10-hour slow roasted, sweet and tangy barbecue sauce, creamy coleslaw, potato wedges

#### PAN-ROASTED ATLANTIC SALMON

Artichoke hearts, shallots, spinach, Dijon, dill-Pernod sauce

#### STEAK FRITES

Skirt steak topped with housemade chimichurri, potato wedges

#### ROASTED HALF CHICKEN

Chicken gravy, mashed potatoes, seasonal vegetables, cranberry sauce

### DESSERT

*(Select One)*

#### CRÈME BRULÉE

Fresh vanilla bean, whipped cream

#### BUTTERSCOTCH BREAD PUDDING

Brown sugar sauce, vanilla bean ice cream, caramel drizzle

**\$35 per person**

*(excluding tax and gratuity)*

We will donate \$1 to the **PINK PLEDGE TO BENEFIT NORMA PFRIEM BREAST CANCER** for every purchase of the Restaurant Week menu.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.