



FAIRFIELD RESTAURANT WEEK

October 8 - 14, 2018

APPETIZER

(Select One)

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER

ONION SOUP GRATINEE

CAESAR SALAD

JOE'S HOUSE SALAD

ENTRÉE

(Select One)

PAN-ROASTED ATLANTIC SALMON

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

STEAK TIPS

housemade 48-hour marinated steak tips, cherry peppers, potato wedges

CHICKEN PICCATA

roasted garlic, shallots, thyme, lemon confit, capellini, caper-white wine sauce

QUINOA BOWL

vegan grains, broccolini, red peppers, peas, bok choy, sesame vinaigrette

DESSERT

CRÈME BRULEE

fresh vanilla bean, whipped cream

STRAWBERRY SHORTCAKE

fresh strawberry, buttermilk biscuits, whipped cream toasted almonds

\$25 per person

(excluding tax and gratuity)

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.