



## Roadie Joe's Restaurant Week Menu 2018

### 3 Courses for \$25

#### 1<sup>st</sup> Course (Pick One)

**Greek Salad** – Local baby spinach tossed in a lemon vinaigrette with toasted pine nuts, feta cheese, pepperoncini's, pickled red onions, and sun-dried tomatoes.

**Clams** - 1lb of middle neck clams, steamed in white wine, garlic old bay butter, tomatoes, and spinach. Sided with a toasted baguette.

**Baby Back Ribs** – ¼ rack of slow braised pork ribs with corn bread hush puppies, pickled jalapenos, and local honey BBQ.

#### 2<sup>nd</sup> Course (Pick One)

**Whole Wheat Veggie Pasta** – Sautéed broccoli, asparagus, tomatoes, spinach and garlic. Tossed with truffle infused extra virgin olive oil and topped with a balsamic reduction.

**Duck Risotto** – Seared 6 oz duck breast over cheddar jack risotto with baby spinach and a bacon maple reduction.

**Pistachio Rockfish** – 6 oz pistachio crusted rockfish filet over oven roasted red potatoes with shaved asparagus and a grilled lemon pepper gastrique.

**Flat Iron Steak** – Sriracha rubbed steak over wasabi mashed potatoes with a general tso's sauce and sesame broccoli.

#### 3<sup>rd</sup> Course (Pick One)

**Chef J's Peanut Butter Pie**

**Dessert Nachos**

**Ice Cream**