



DeWolf
TAVERN

Invites You To Join Us For Restaurant Week! March 19 - 28
\$30 Three Course Dinner

First Course

Mesculun Salad

Or

Soup Of The Day

Or

Shrimp Pakora *with sweet chili Sauce*

Or

Tapioca Crusted Salt Cod Cake *with tamarind chutney*

Main Course

Grilled Jumbo Shrimp

coconut lentil bisque, seasonal vegetable fougath

Or

Seafood Stew

shrimp, scallops, mussels, clams, lobster, fish & crab in coconut, coriander, star anise & mustard seed broth

Or

Petite Filet Mignon

*sauce of beef short ribs braised in cumin & coke, toasted pecans,
Maytag blue cheese & frisee, mashed potatoes & seasonal vegetable*

Or

Tavern Riblets

mashed potato and mesculun salad

Or

Charcoal Tandoor Oven Roasted Natural Chicken

marinated in caramelized onion & cheddar with honey tomato sweet spice sauce served with brussel sprout cornbread hash

Dessert

Warm Brownie Bread Pudding

vanilla ice cream & kirsch cherry sauce

Or

Seasonal Parfait

Or

Sticky Toffee Pudding

warm caramel rum sauce & vanilla ice cream

Or

House Made Ice Cream Or Sorbet

Ask your server for daily selections



DeWolf

TAVERN

Invites You To Join Us For Restaurant Week! March 19 - 28

\$16 Three Course Lunch

First Course

Mescalun Salad

Or

Soup Of The Day

Main Course

Choose a Sandwich

All Served On Naan Bread With House Made Potato Chips

Filet Mignon, Swiss Cheese, Caramelized Onions & Horseradish Sauce

Or

Chicken, Avocado, cilantro, mango sour cream, Cheddar cheese

Or

Lobster, Shrimp & Scallop with a Lemon Pickle Tartar Sauce

Or

Ham, Swiss Cheese & Mango Relish

Or

Spinach, Potato, Fresh Mozzarella, & Seasonal Vegetables

Dessert

Scoop Of House Made Ice Cream Or Sorbet

Ask your server for daily selections