

GLADSTONE TAVERN

WINTER DINNER 2011

SHELLFISH BAR

GT'S SIGNATURE "CRAB TOTS" ™ 12 red chipotle, green tartar, yellow mustard sauce	JUMBO SHRIMP COCKTAIL 3.25 EA house cocktail sauce, vegetable crudités
PRINCE EDWARD ISLAND MUSSELS 10 white wine, garlic, herbs	OYSTERS ON THE HALF SHELL 14/24 varieties change daily, celery root mignonette
STEAMED LITTLENECK CLAMS 12.5 ginger, garlic, scallion broth	ICED SHELLFISH large (1-2p) /extra large (2-4p) 25/45 lobster, shrimp, raw oyster, raw clam, steamed mussel, assorted sauces

FARM

WINTER celery root, turnip, endive, mesclun, orange, salt roasted almond, extra virgin olive oil, balsamic reduction 9
ROASTED BEET goat cheese, hazelnut, baby arugula, Dijon vinaigrette 9
FARM friseé, slab bacon, grape tomato, gorgonzola, garlic crouton, buttermilk dressing 9.5
TAVERN CAESAR romaine, radicchio, green olive, caper, celery, garlic crouton, house dressing, shaved parmesan 9
MIXED GREEN 8 young lettuce, cucumber, radish, shaved carrot, citrus vinaigrette
THE WEDGE 9 crisp iceberg, vine ripe tomato, slab bacon, blue cheese dressing
SHAVED SERRANO HAM baby arugula, Manchego, pear, dried fig, pistachio, white balsamic vinaigrette 10

BEGINNING

SPLIT PEA SOUP smoked ham hock, garlic crouton, chive 7
GOAT CHEESE RAVIOLI roasted pepper, melted fennel, green lentil broth 10
BLACK TRUFFLE HUMMUS baby artichoke, parmesan flatbread 9.5
CRISPY FRIED SQUID dredged in corn meal, spicy tomato coulis 10
SHRIMP CROSTINI garlic sautéed shrimp, cia batta bread, parmesan, arugula bed . . 12
PULLED PORK QUESADILLA house smoked pork, barbequed onions, sharp cheddar, bean salsa 10
DEEP FRIED ZUCCHINI STRAW horseradish dip . 7.5
GUACAMOLE (made to order - spicy or mild) avocado, jalapeno, cilantro, lime, warm tortilla corn chips . . . 9.5

RANCH

IRON SKILLET HALF CHICKEN (boneless) . . . 22.5 red wine sauce, winter vegetables, garlic mashed potato
CHICKEN "POT PIE" 22 maitake mushroom, peas & carrots, tarragon, pastry cap
CRISP (SLOOOO COOKED) HALF DUCKLING tangerine reduction, baby bok choy, winter rice pilaf 26.5
MAPLE BRAISED PORK SHANK 23 bacon braised brussel sprout, cheddar grits
DUTCH OVEN BEEF BRISKET 24 horseradish cream, cider braised red cabbage, crisp potato pancakes
GRILLED NY STRIP STEAK 29 green peppercorn sauce, sautéed spinach, Vidalia onion rings
BACON WRAPPED FILET MIGNON rosemary, cracked pepper, creamed spinach, truffle whipped potato 30

OCEAN

GRILLED JAIL ISLAND SALMON 24 maitake mushroom sauce, whipped parsnip, wilted spinach, crispy beet
MONKFISH WRAPPED w/ PROSCIUTTO & SAGE mustard sauce, braised cabbage, roasted fingerling potato 23
SAUTÉED SHRIMP & ARTICHOKE CAPELLINI chopped tomato, spinach, garlic, white wine 23
STEAMED PEI MUSSELS 22 saffron, fennel, tomato, white wine, hand cut Idaho fries
MAINE LOBSTER COBB SALAD 24 shelled half lobster, avocado, goat cheese, glazed pecans, tomato, hard cooked egg, purple potato, spring lettuce, citrus dressing
SURF 'N' TURF 32 half lobster, seared filet, creamed spinach, truffle whipped potato

VEGETABLES

ROASTED WINTER VEGETABLES 5	VIDALIA ONION RINGS horseradish sauce 5
BACON BRAISED BRUSSEL SPROUTS 6	CHEDDAR GRITS or MACARONI & CHEESE 5
SAUTÉED BABY BOK CHOY 5	WINTER RICE PILAF squash, turnip, walnut, dried cranberry 5
BABY SPINACH quick sauté or CREAMED SPINACH 6	TRUFFLE WHIPPED POTATO 6
WHIPPED PARSNIP w/ MAITAKE MUSHROOM 6	HAND CUT IDAHO FRIES malt vinegar 5

Plate Split Charge 1.5