

**DUFFY'S
TAVERN
PRE-FIXE
LUNCH
MENU
\$12**

LUNCH · 1ST COURSE

Choose one of the following house wines, draft beers, or soft drinks:

**CHARDONNAY · PINOT GRIGIO
MERLOT · CABERNET SAUVIGNON
BUD LIGHT · YUENGLING
FOXON PARK FOUNTAIN SODAS**

LUNCH · 2ND COURSE

Choose one of the following:

FRENCH DIP

Sliced rare roast beef dipped in au jus, served on a French roll

SLOW ROAST TURKEY CLUB

With Applewood smoked bacon, lettuce and tomato on choice of white, whole wheat or rye bread.
Served with fries or cole slaw

SOUTHWEST GARDEN BURGER WRAP

Veggie patty stuffed with mushrooms, onions, carrots, peppers, brown rice and oats, finished with fresh avocado and chipotle aioli

DELUXE "DUFFY" BURGER

Our signature burger. Ten ounces of fresh certified Angus ground chuck topped with American cheese, lettuce, tomato, sauteed mushrooms and grilled onions and peppers. Served with fries or cole slaw

STEAKHOUSE SALAD

Petite Filet Mignon sliced over mixed greens with sliced red onions, glazed walnuts, grape tomatoes, crumbled Gorgonzola, and balsamic vinaigrette

BROILED FLOUNDER PICCATA

With lemon, white wine, butter and capers. Served with choice of one side

CHICKEN MARSALA

Tender boneless breast of chicken sauteed with mushrooms in a Marsala wine sauce. Served with choice of one side

LUNCH · 3RD COURSE

Choose one of the following:

BUCK'S FRENCH VANILLA ICE CREAM

Topped with chocolate syrup and whipped cream

HOMEMADE RICE PUDDING

Topped with whipped cream

RESTAURANT WEEK · OCTOBER 16TH - 22ND, 2016

No substitutions please. Dine-in only.
Thoroughly cooked meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness

**DUFFY'S
TAVERN
PRE-FIXE
DINNER
MENU
\$21**

DINNER · 1ST COURSE

Choose one of the following:

RHODE ISLAND CLAM CHOWDER

Clear broth chowder chock full of fresh chopped clams, hearty potatoes, carrots, and celery

SOUP DU JOUR

Our soup of the day is always made fresh on the premises

HOUSE GARDEN SALAD

With choice of dressing

DINNER · 2ND COURSE

Choose one of the following:

GUINNESS-GLAZED PUB MEATBALLS

Cocktail meatballs glazed with our own Guinness sauce, garnished with sesame seeds, chopped scallions and mixed greens

TWIN BAKED STUFFED PORTABELLA MUSHROOMS

Stuffed with Ritz crackers, spinach, scallions, and cream cheese, finished with a balsamic glaze

FRIED MOZZARELLA

A block of mozzarella cheese, breaded fresh, deep-fried, served with house marinara sauce

BLACKENED SEA SCALLOPS

Pan-blackened sea scallops over a balsamic glaze, garnished with baby greens

SHRIMP COCKTAIL

Four chilled jumbo shrimp served with our zesty cocktail sauce

DINNER · 3RD COURSE

Served with choice of one side (excluding Ravioli) unless otherwise noted. Choose one:

HORSERADISH FLAT IRON

9 oz. pan-blackened Flat Iron steak topped with a creamy horseradish sauce

TAVERN RAVIOLI

Braised beef in Chianti with root vegetables, blended with aged Asiago, Parmesan cheeses, and herbs wrapped in egg pasta. Tossed with a sun-dried tomato pesto and sliced portabella mushrooms

GUINNESS SHORT RIBS

Braised BONELESS chuck short ribs sliced thin over Irish champ potatoes with a housemade Guinness BBQ sauce. Served with cole slaw

"IRISH STYLE" FLOUNDER

Broiled with a traditional preparation of lemon, butter, white wine and seasoned breadcrumbs

LOBSTER CHEDDAR BURGER

Our 10 oz certified Angus ground chuck burger topped with picked lobster meat, melted cheddar cheese, chopped scallions, and Bearnaise sauce. Served with fries or cole slaw

BAKED STUFFED CHICKEN

Our classic boneless breast of chicken packed with our homemade stuffing and finished off with savory gravy

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