

21 FEDERAL

FOR THE WEEK OF JUNE 25, 2000

LOBSTER BISQUE 7.50
 SLOW ROASTED PORTABELLO MUSHROOM WITH PARMESAN PUDDING 12.00
 STEAMED MUSSELS WITH PESTO CREAM & GRILLED CROSTINI 12.00
 SALMON TARTARE WITH CUCUMBER NOODLES, FRIED PLANTAIN & BEET OIL 14.00
 SEARED SEA SCALLOPS & FOIE GRAS WITH PARMESAN TUILLE & FRESH CHERRIES 18.00
 WATERCRESS & ENDIVE SALAD WITH PEARS, ROQUEFORT AND PORT VINAIGRETTE 12.00
 BEEF TARTARE WITH ROASTED VEGETABLES & ROSEMARY AOILI 14.00

MIXED GREEN SALAD VINAIGRETTE 6.50
 MIXED GREEN SALAD VINAIGRETTE WITH ROQUEFORT 7.50
 CAESAR SALAD 8.50 HALF CAESAR 6.00

ROASTED FREE RANGE CHICKEN WITH MASHED POTATOES & ASPARAGUS 25.00
 PAN CRISPED SALMON WITH MORELS, ASPARAGUS & ROASTED BEET BUTTER 28.00
 SAUTEED HALIBUT WITH CEPES, LOBSTER AND RED WINE RISOTTO 32.00
 SEARED RARE TUNA WITH WARM ASIAN SALAD & TAMARI BUERRE BLANC 30.00
 GRILLED SWORDFISH WITH CORN PUDDING, MOLE & AVOCADO SALSA 30.00
 SAUTEED SOFTSHELL CRABS WITH FENNEL SALAD, SAFFRON & CALAMATA OLIVES 32.00

21 FEDERAL COUNTRY GRILL

DOUBLE PORK CHOP WITH BUTTERMILK MASH & SMOKED APPLE CHUTNEY 28.00
 SIRLOIN STEAK WITH HARICOT VERT, SHOESTRING FRIES & HERB BUTTER 33.00
 VEAL LOIN CHOP WITH WILD MUSHROOM FRICASSEE 35.00
 RACK OF LAMB WITH PORTOBELLO/POTATO NAPOLEAN AND BROCCOLI RABE 34.00

SIDE ORDERS

SHOESTRING FRIES 6.00
 ASPARAGUS 6.00

BROCCOLI RABE 6.00

MASHED POTATOES 6.00
 HARICOT VERT 6.00



CHOCOLATE & VANILLA CREME BRULEES WITH BISCOTTI 7.50
 SEASONAL SORBET WITH FRESH BERRIES 7.00
 FRESH STRAWBERRY & RHUBARB TART WITH VANILLA ICE CREAM 7.50
 CHOCOLATE LAVA CAKE WITH CARAMEL SAUCE 7.50

(Our coffees are freshly roasted by Nantucket Coffee Roasters)

Proprietor: CHICK WALSH

Chef: RUSSELL JAEHNIG

(please refrain from using your CELL PHONE - thank you)

NO PIPES OR CIGARS PLEASE

• MAJOR CREDIT CARDS ACCEPTED

