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 TUILE & 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 CEPESES, 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 GARLIC VERT, SHOESTRING FRIES & HERB BUTTER 33.00
VEAL LOIN CHOP WITH WILD MUSHROOM FRICASSEE 35.00
RACK OF LAMB WITH PORTOBELLO/ POTATO NAPOLEON AND BROCCOLI RABE 34.00

SIDE ORDERS:
SHOESTRING FRIES 6.00
 ASPARAGUS 6.00
 BROCCOLI RABE 6.00
 MASHED POTATOES 6.00
 GARLIC 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 JAEHNING

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

NO PIPES OR CIGARS PLEASE  *  MAJOR CREDIT CARDS ACCEPTED