

THE CORNER PUG

West Hartford Restaurant Week

\$30.00 Prix Fix Benefiting FOODSHARE

Available From 5:00PM



APPETIZER SELECTIONS

GRILLED SALMON CAKES

Two house made Salmon cakes grilled until golden brown & served with a lime cilantro aioli

NE CLAM CHOWDER

A crock of our house specialty!

BAKED FRENCH ONION SOUP

Double rich beef broth with caramelized onions & seasoned croutons baked beneath a pillow of Gruyere Cheese

CLASSIC CAESAR SALAD

Creamy Caesar dressing

ENTREE SELECTIONS

USDA CHOICE NY STRIP STEAK

Topped with a brandy peppercorn sauce & served with mashed potato and fresh green beans

BALSAMIC GLAZED SALMON FILLET

Fresh fillet seared and glazed with sweet balsamic sauce and served with wild rice & broccoli

BAKED BOSTON STYLE COD

Atlantic Cod Fillet topped with Ritz Cracker crumbs and baked with white wine & butter, Accompanied by a mixed vegetable blend and rice pilaf

GRILLED PORK RIBEYE

USDA Prime steak grilled and finished with a green peppercorn sauce served with cheddar mashed potatoes & vegetable medley

DESSERT SELECTIONS

HOUSE MADE BREAD PUDDING

white & dark chocolate, with vanilla ice cream

NY STYLE CHEESECAKE

Creamy & finished with a raspberry garnish

CARROT CAKE

Cream cheese frosted layer cake

CHOCOLATE CHIP BROWNIE

with vanilla ice cream

SPECIAL ITALIAN BOTTLE WINE SELECTIONS

BENVOLIO PINOT GRIGIO OR TOSCANO RED BLEND \$22

Sorry No Substitutions of Items offered