



**Stage
Neck
Inn**

**March '10
Restaurant Week**

Special Dinner Menu

Appetizer or Salad

Your Choice of One

Brad's Oyster Rockefeller

Crisp Endive stuffed with Creamed Spinach and Pernod with Fried Oysters

Bruschetta Tasting

Tomato Basil Relish, Cucumber Dill and Red Onion, Roasted Eggplant Caponata, Artichoke and Sundried Tomato on Grilled Breads

Sandpiper Greens

Cucumbers, House Pickled Red Onions, Toasted Almonds, Pecorino Romano, Melon and Honey Vinaigrette

Grilled Hearts of Romaine

Baby Romaine Hearts, Shaved Parmesan, Anchovy Vinaigrette, Fresh Cracker Bread

Entrées

Honey- and Soy-Glazed Salmon

Spinach, Napa Cabbage, Tomato and Shitake Mushrooms

Cognac Strip Steak

Roasted Garlic Smashed Potatoes, Sautéed Hericort Verts, Cognac Butter

Stuffed Pork Chop

Herb Stuffed Bone-In Pork Chop, Braised Cabbage and Apple, Fried Onion, Brown Sugar Whiskey Glaze

Truffled Ricotta Gnocchi

Zucchini and Squash with Mushrooms in a rich Truffled Cream Sauce

Dessert

Foster's Crème Brûlée

Banana Custard and Bourbon Pecan Mousse

Apple Bread Pudding

Bread Pudding with Red Delicious Apples and topped with house-made Caramel Sauce



*Your choice of Appetizer or Salad,
plus a Dinner Entrée and a Dessert
\$29⁹⁵ per person plus tax and gratuity*

**Offering a warm ambiance
reminiscent of the grand
hotels of the 1920's**

www.StageNeck.com / 207-363-3850 / 8 Stage Neck Road, York Harbor, Maine 03911