

Fenimore's

• NEIGHBORHOOD PUB •

RESTAURANT WEEK MENU 3 COURSE DINNER • \$45 PER PERSON

FIRST COURSE

SELECT ONE

FRENCH ONION SOUP

toasted croute,
gruyere cheese

CHICKEN WINGS GF

(5) wings, house buffalo sauce,
celery sticks, bleu cheese dressing

HARVEST SALAD V GF

mixed lettuce, granny smith apple,
dried cranberries, candied pecans,
blue cheese, maple balsamic dressing

CLASSIC CAESAR

romaine hearts,
parmigiano-reggiano,
croutons, house caesar dressing

SECOND COURSE

SELECT ONE

CAVATAPPI ALLA VODKA

with grilled chicken

MIXED MUSHROOM BUCATINI V

english peas, dried tomato,
porcini truffle crema, parmigiano-reggiano

STEAK FRITES*

grilled 12 oz black angus ny strip,
parmesan truffle frites, roasted garlic aioli

THIRD COURSE

SELECT ONE

WARM CHOCOLATE CAPPUCCINO CAKE

coffee whipped cream

MAPLE BROWN BUTTER CHEESECAKE

graham cracker crust

V VEGETARIAN | GF GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Please note an automatic 20% gratuity will be applied to parties of 8 or more.*

