



# IBI Restaurant Week

February 1st - 10th

## appetizers

### **New England Clam Chowder**

crispy clams, parsley oil

### **Sweet Potato & Coconut Bisque**

marcona almonds, micro cilantro (GF)

### **Soup of the Day**

chef's preparation

### **Organic Caesar**

saturn farms romaine, hominy croutons, manchego (GF)

### **Iceberg Wedge**

smoked bacon, beefsteak tomato, birch run blue cheese (GF)

### **Warm Farro Salad**

brussels sprouts, marcona almonds, halloumi cheese, curried cranberries

### **Mahogany Glazed Wings**

sesame soy, green onion

### **Spicy Tuna Nachos**

taro chips, avocado, sweet soy

### **Crispy Rock Shrimp**

jerk tartar, pickled watermelon

### **Short Rib Wontons**

char siu sauce

## entrees

### **Faroe Islands Salmon**

parmesan herb polenta, wild arugula-basil insalata

### **Springer Mountain Chicken**

herb spaetzle, roasted vegetables, madeira mushroom pan sauce

### **Half Pound Prime Burger**

lancaster cheddar, applewood bacon, lettuce, tomato, onion, fries

### **Gulf Shrimp Scampi**

bucatini pasta, zucchini noodles, cherry tomato, broccoli rabe, lemon garlic broth

### **Organic Tofu Stir Fry**

soba & zucchini noodles, broccoli rabe, serrano chilies

### **Local Scallops**

bacon-pea risotto, tomato pesto (GF)

### **Chef's Nightly Entree Special**

ask your server for our special

## desserts

**Key Lime Pie** whipped cream, raspberry sauce

**Tahitian Creme Brulee** raspberry sorbet

**Ice Cream or Sorbet** chef's seasonal selection

**Chocolate Truffle Torte** creme anglaise, whipped cream

**Warm Pecan Bread Pudding** sea salt caramel, bourbon vanilla ice cream

*\$35 per person*

Select one appetizer, entree and dessert

