

***Hilton Garden Inn Restaurant Week 2011***

***Starters***

***French Onion Soup***

*Simmered for Hours, Served with a Seasoned Cajun Crouton, Provolone, Swiss and Parmesan Cheese*

***Rhode Island Style Fried Calamari***

*Deep Fried, Tossed with Parmesan Cheese, Cherry Peppers and Scallions, Paired with House Marinara Sauce*

***Entrees***

***Pork Chop***

*Eight Ounce Bone In, Marinated and Grilled, Presented with Goat Cheese Whipped Potatoes, Sautéed Green Beans and Baby Carrots, Topped with a Caramelized Onion Dried Fig Demi-Glace*

***Fish and Chips***

*Russian Tempura Battered New England Haddock, Fried Golden Brown, Served with Beer Battered Onion Rings, French Fries, Coleslaw, Tartar Sauce and Malt Vinegar*

***Portobello Mushroom Raviolis***

*Pillows of Fresh Pasta Stuffed with a Portobello Mushroom and Asiago Cheese Filling, Accompanied by Braised Swiss Chard and a Butternut Maple Cream Sauce, Served with a Side of House Made Garlic Bread*

***Bistro Steak***

*Pan Seared Herb Crusted Tournedos of Beef, Thinly Sliced, Paired with Garlic Whipped Potatoes, Sautéed Spinach and Roasted Red Peppers, Topped with Maitre d'Hotel Butter and Shoestring Fried Onions*

***Desserts***

***Pumpkin Crème Brulee***

*Rich Liqueur Flavored Custard Topped with Caramelized Sugar, Whipped Cream and Fresh Seasonal Berries*

***Traditional Banana Fosters***

*Caramelized Bananas in Rum, Brown Sugar and Butter, Served Alongside Vanilla Ice Cream, Whipped Cream and Seasonal Berries*