



FALL RESTAURANT WEEK MENU

NOVEMBER 2 – 9

\$46 PER PERSON

(PLUS TAX & GRATUITY)

APPETIZERS

(CHOOSE ONE)

BUTTERNUT SQUASH SOUP

GLAZED APPLES, FALL SPICED CREAM

OYSTERS ROCKEFELLER

AUTUMN SALAD

ARUGULA, ROASTED BUTTERNUT SQUASH, CANDY
WALNUTS, APPLES, GRAPE TOMATOES, BLUE CHEESE
CRUMBLES, LEMON DIJON DRESSING

WAGYU MEATBALLS

W/ POMODORO SAUCE

ENTREES

(CHOOSE ONE)

BRAISED SHORT RIB

MASHED POTATO, ROASTED BABY CARROTS,
CRISPY SHALLOTS, CABERNET AU JUS

PAN SEARED SALMON

PEA PUREE, GRILLED ZUCCHINI, FINGERLING
POTATO, LEMON GARLIC SAUCE

MARINATED CHICKEN BREAST

RISOTTO ASPARAGUS, HERBS AU JUS

8OZ PETIT FILET

MASHED POTATO, BRUSSELS SPROUTS, DEMI GLAZE
(+20)

DESSERTS

(CHOOSE ONE)

KEY LIME PIE

VANILLA MOUSSE

WITH FRESH FRUIT

PUMPKIN ITALIAN CHEESECAKE

CHOPSPATCHOGUE.COM



/CHOPSPATCHOGUE