

Soups & Salads

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| Classic Onion Soup | \$6.95 |
| Caramelized Onions with Red Wine, Topped with Provolone and Parmigiano Reggiano | |
| Rembrandt's New England Clam Chowder | \$6.95 |
| Roasted Corn and Italian Spices | |
| Rembrandt's House Salad | \$8.95 |
| Market Greens, Golden Raisins, Toasted Pine Nuts, Shaved Grana with Raspberry Vinaigrette | |
| Spiced Walnut Salad | \$9.95 |
| Market Greens, Bosc Pears, Gorgonzola Dolce with Honey Dijon Vinaigrette | |

Appetizers

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| Shrimp And Eggplant Short Stack | \$10.95 |
| Crispy Feta Crusted Eggplant, Grilled Rosemary Shrimp, Olive Tapenade, Roasted Tomato and Arugula Pesto | |
| Crispy Duck Leg Confit | \$10.95 |
| Caramelized Brussels Sprouts, Butternut Squash and White Wine Dijon | |
| Spinach and Mascarpone Crêpe | \$9.95 |
| Baked Stuffed Crêpes, Truffled Rosemary Cream, Balsamic Onion Jam and Micro Green Salad | |
| Cornmeal Dusted Calamari | \$9.95 |
| With a Trio of Sauces – Sweet, Hot and Spicy | |
| Mussels Red | \$10.95 |
| Andouille Sausage, Saffron Garlic Tomato Broth and Bruschetta | |
| Mussels White | \$10.95 |
| Shallots, White Wine and Julienne Fries | |
| Artisan Cheese Plate | \$13.95 |
| Artisan Made Cheeses and Relishes with Traditional Accompaniment | |
| Shrimp and Goat Cheese Envelope | \$12.95 |
| Pernod Tomato Cream and Fresh Basil | |

Entrees

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| Bouillabaisse | \$24.95 |
| Seafood Stew with Shrimp, Scallops, Mussels, Clams and Seasonal Fish with Toasted Fennel in Tomato Saffron Broth with Rouille and Bruschetta | |
| House Made Braised Lamb Ravioli | \$18.95 |
| Exotic Mushroom Ragu and Shaved Asiago | |
| Pan Seared Bass | \$23.95 |
| Sautéed Greens, Grape Tomatoes, Truffled Potato Gnocchi and Honey Lavender Fumet | |
| Steak Frites | \$22.95 |
| Rosemary Grilled Rib Eye, House Cut Frites, Broccoli Rabe with Bistro Sauce | |
| Fettuccine with Shrimp and Scallops | \$19.95 |
| Roasted Garlic Cream, Grape Tomatoes and Chives | |
| Grilled Veal Chop | \$32.95 |
| Stuffed with Prosciutto and Fontina, Sautéed Escarole Rosemary Roasted Garlic Jus and Creamy Risotto | |
| Orecchiette Aglio e Olio | \$14.95 |
| Fresh Pasta, Spicy Sausage, Spinach, Cherry Tomatoes with Shaved Grana | |
| Garburé | \$21.95 |
| “French Farmers Stew” Braised Pork, Duck Confit and Andouille Sausage, White Beans Topped with Melted Rosemary Gruyere | |
| Wood Roasted Chicken Breast | \$17.95 |
| Burgundy Braised Wild Mushrooms, Creamy Polenta, Triple Crème Brie and Slow Roasted Tomato | |
| Grilled Salmon Filet | \$18.95 |
| Sambuca, Caramelized Fennel, Sautéed Spinach and Wild Mushroom Risotto | |
| Pan Seared Filet Mignon | \$29.95 |
| 8 oz Filet, Gorgonzola Mashed Potato Crepe, Sautéed Spinach Mushroom with Port Wine Madeira Demi Glaze | |

This is just a sample of the wonderful cuisine offered at Rembrandt's.