

PETE'S TAVERN

EST. 1864

WINTER 2026 Restaurant Week

Lunch Menu \$30 (2 Courses)

Dinner Menu \$45 (3 Courses)

Starters

SHORT RIB CHILI

Cheddar Crackers, Scallion

NEW ENGLAND CLAM CHOWDER

Creamy Potato Leek Soup, Smoked Bacon, Fines Herbs

CLASSIC CAESAR SALAD

Gem Lettuce, Frisee, Filone Croutons, Caraway, Pecorino Romano

ANCIENT GRAINS SALAD

Roasted Root Vegetables, Savory Herbs, Tuscan Kale, Sherry Vinaigrette

TUNA TARTARE on CORN CRISPS (\$3 supplement)

Avocado Puree, Chile Oil, Cilantro

Main Courses

CHAR GRILLED HAMBURGER

Lettuce, Tomato, Dill Pickled Onion, Fries (Gramercy \$3 supplement)

FARRO RISOTTO

Roasted Hen of the Woods Mushrooms, Rosemary-Sunflower Crunch

CHICKEN PARMIGIANA

Served over Spaghetti Pomodoro

BROILED FAROE ISLANDS SALMON

Celery Root Mash, Braised Lentil Ragout, Truffle Vinaigrette

VEAL STROGANOFF

Veal Stewed in a Rich Mushroom Gravy, Buttered Noodles

Desserts

CHOCOLATE BUDINO

Sea Salt, Whipped Cream

TIRAMISU

Coffee Soaked Ladyfingers, Sweetened Mascarpone

KEY LIME PIE

Graham Cracker Crust, Whipped Cream

APPLE TART

Oatmeal Streusel, Vanilla Ice Cream

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PAIRINGS WITH YOUR RESTAURANT WEEK MEAL

Beer \$7

16OZ STELLA ARTOIS

Belgian Pilsner

Wine Bottles \$30

**BORDEAUX
SUPERIEUR**

Chateau Trocard, Bordeaux 2018

PINOT GRIGIO

Corte Della Torre 2022

**MONTEPULCIANO
D'ABRUZZA**

Vigneti Del Sole 2023

PROSECCO

La Vigilia, Italy

Cocktails \$12

SPICY PALO-MITA

Our House Jalapeño Infused Casamigos, Grand Marnier,
Fresh Grapefruit & Lemon Juices,
Grapefruit Bitters, Dehydrated Lime

WINTER ON THE CAPE

Hibiscus Vodka, Elderflower, Caffo Mezzodi, Cranberry, Rosemary

WARM BOURBON MAPLE APPLE CIDER

Buffalo Trace, Hot Apple Cider, Honey Syrup, Fresh Lemon Juice

