

WATERZOOI

MOULES • FRITES • BIER • WAFFLES
GARDEN CITY | PORT WASHINGTON

1029 Port Washington Blvd
Port Washington, NY 11050
(516) 472-7484

PORT WASHINGTON RESTAURANT WEEK

Dinner Menu \$37⁰⁰*

Choose one item from each category

APPETIZER

Ham & Cheese Croquette

Ardennes ham, Chimay Cheese, Belgian Slaw

**Market Greens, Fourme D'ambert, Cipollinis,
Candided Pecans, Asian pears, Creamy Horseradish Dressing**

Butternut squash purée

cinnamon croutons, ginger crème

ENTRÉE

Toasted Sweet Potato Gnocci

*Grilled Andouille Sausage, English Peas,
Montrachet Goat Cheese, Rosemary Cream*

Bistro Burger

*USDA Prime Beef, Fourme D'ambert,
Double Smoked Bacon, Beefsteak Tomato, Arugula,
Cognac Dijonnaise, Toasted Brioche*

Moules Pots

Mussels served with Frites & Mayonnaise

Montrachet

white wine, goat cheese & roasted red peppers

Lucifer

spicy buffalo style crumbled bleu cheese, celery & carrots

Calabrian

spicy Mediterranean marinara

Creole

chipotle barbecue, roasted corn & crispy crawfish tails

Thai

spicy lemon grass & coconut broth, grilled pineapple

Oreganato

lemon, white wine & toasted breadcrumbs

Provençal

vine ripened tomatoes, fresh herbs & white wine

Fondue Moules

fontina, leeks, beer & Belgian farmers ham

Farmhouse Ale

*north country smoked bacon, oven dried tomatoes,
creamy farmhouse ale broth*

Waterzooi Mussel Pt

*Smoked salmon, creamy tarragon champagne broth
AND for an additional charge of \$12*

Homard

creamy lobster sauce & scallions

Paella

*shrimp, little necks, crawfish, chorizo, chicken & ri
ce in a saffron broth*

Bouillabaisse

shrimp & lobster, saffron tomato crab broth

DESSERT

Belgian Triple Chocolate Mousse

Warm Cinnamon Beignets

Not available for take out. \$15 sharing charge

*Gratuity, Tax and Beverages not included

