

99 Main Restaurant

Winter Menu

Appetizers

Roasted James River oysters “99” style with homemade bacon & horseradish glaçage	10
Spinach, parmesan & mushroom soufflé	10
Escargot Espanol in artichokes with romesco and marrow butter	9
Clams Portugaise- sautéed clams & chorizo in a red wine tomato sauce	10
Mussels marinière	8
Salmon & lobster crepes with sauce supreme	12

Soups and Salads

French onion soup gratinée	8
Oyster stew with crispy fried leeks	9
Creamy mixed locally grown mushroom soup	8
Caesar salad with slow roasted tomatoes	7
Mixed greens with fried brie, blood & navel oranges & balsamic reduction	8
Fried oysters on Bibb lettuce with green peppercorn vinaigrette	9

Simpler Fare

Penne with Maytag blue cheese & walnut cream	15
Chicken Canneloni Barolo- chicken & porcini mushrooms sautéed in red wine stuffed in pasta tubes	16
Locally grown mixed mushroom sauté over tagliatelle	15
Chicken breast Piccata with lemons artichokes and capers	18
Truffled Flounder Papillote with black truffles	20

Chef Specialties

Duck 3 ways- seared breast, confit leg & duck mousse	26
Seared sea scallops with bacon-leek cream	24
Ossobuco Milanese- veal shank slow cooked in red wine tomato sauce	28
Coq au Vin- chicken braised in red wine	19
NY strip with Bercy sauce	28
Mustard crusted rack of lamb with Marchand de Vin sauce	25
Beef tenderloin with béarnaise or bordelaise sauce	29

Rockfish, Salmon or Flounder— grilled, pan-seared, or baked with choice of tapenade, truffle butter, or fennel relish	19
---	----

~We strive to provide our customers with the freshest products available from local farmers and vendors