



LOCAL EATS WEEK



March 2nd – March 12th 2017

3 Courses - Dinner only

\$30.00

Choice of Appetizer

Spicy Tuna Rolls GF

Seared tuna with mixed greens, roasted pepper aioli in a rice wrap. Served with a side of Peanut sauce

Jonah Crab Dip GF (no chips)

Jonah crab mixed with cream cheese, scallions, and artichokes. Oven roasted and served with tri-color corn chips

Mesclun Salad GF (no croutons)

Mesclun greens, cherry tomatoes, carrots, croutons,
Dressings: Bleu cheese, Ranch, Balsamic Vinaigrette, Spicy Vinaigrette

Choice of Entrée

BBQ Steak Tips GF (no onion strings)

Grilled, BBQ marinated steak tips, served over garlic herb roasted tri-color potatoes and spinach. Drizzled with demi and garnish with fried onion strings

Chicken Dijon GF

Grilled chicken breast, in a Dijon marinate served with garlic mashed potatoes, sautéed asparagus and carrots.
Drizzled with a mushroom cream sauce

Crab and Spinach Cod GF

Local cod fillet topped with spinach and crab meat, oven roasted and drizzled with a tomato lemon caper cream sauce.
Served over cashew rice.

Choice of Dessert

Butterscotch Bread Pudding

French bread with butterscotch cream. Served with Richardson's vanilla ice cream and a caramel drizzle

Chocolate Torte GF

Rich & creamy chocolate ganache with a pecan crust finished with a caramel sauce and whipped cream