

Channel Bass Inn

RESTAURANT

SUNDAY SEPTEMBER 17TH DINNER MENU

\$62.33 per person plus tax

AMUSE' BOUCHE

Tomato Bisque-San Marzano Tomatoes, Garlic, Onion, Cream, Parsley

Scallop, Lemon, Butter, Parsley

CBI All Crab-Crab Cake, Lemon, Remoulade

SALAD

Greens, Cucumbers, Blistered Tomatoes, Feta Cheese, Almonds, Honey Orange Vinaigrette

MAIN COURSE

Beef Tenderloin, Garlic, Shallots, Butter, Cabernet Sauvignon

Garlic Mashed Potatoes-Roasted Yukon Gold Potatoes, Cream, Butter, Garlic

Zucchini, Carrots, Sweet Corn, Red Peppers, Garlic, Thyme, Olive Oil

DESSERT

Peanut Butter Pie, Virginia Peanuts, Whipped Cream

BEVERAGES

Complimentary Wine and Beer-Cabernet Sauvignon, Chardonnay, EVO Lot #3, Yuengling, Miller Lite

AmaRin Coffee/Hot Tea

Iced Water

Iced Tea

All Parties of 6 or more people require a 20% minimum gratuity.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness