

Channel Bass Inn

RESTAURANT

WEDNESDAY SEPTEMBER 20TH DINNER MENU

\$62.33 per person plus tax

AMUSE' BOUCHE

Cream of Crab- Crab, Sherry

French Onion Scone, Caramelized Onions, Gruyere Cheese, Thyme

Cheddar Grits Cake, Shrimp, Spicy Tomato Jam

SALAD

Romaine, Roasted Corn, Blistered Tomatoes, Crisp Bacon, Carrots, Chef's Ranch Dressing

MAIN COURSE

Pork Rib Eye Steak- Shallots, Garlic, Mushroom, Marsala, Cream

Garlic Mashed Potatoes-Local Yukon Gold Potatoes, Butter, Garlic

Green Beans, Carrots, Bay Leaf

DESSERT

Olive Oil Cake, Berries, 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