

Channel Bass Inn

RESTAURANT

SUNDAY NOVEMBER 19TH DINNER MENU

\$57.88 per person plus tax

AMUSE' BOUCHE

Crab Bisque- Crab, Sherry, Cream, Thyme

Shrimp Cocktail, Lemon

French Onion Scone, Caramelized Onions, Gruyere, Thyme

SALAD

Greens, Honey Crisp Apple, Sour Cherries, Celery, Parsley, Toasted Walnuts, Asiago, Honey Dijon Vinaigrette

MAIN COURSE

Beef Short Rib, Carrots, Onion, Celery, Cabernet Sauvignon

Yukon Gold Mashed Potatoes, Garlic, Cream

Brussel Sprouts, Carrots, Thyme, Organic Vermont Maple Syrup, Bourbon

DESSERT

Bread Pudding, Salted Caramel, Bourbon Whipped Cream

BEVERAGES

AmaRin Coffee/Hot Tea

Iced Water

Iced Tea

NEW BEER AND WINE SELECTIONS AVAILABLE

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