

# Channel Bass Inn

RESTAURANT

WEDNESDAY NOVEMBER 22ND DINNER MENU

\$57.88 per person plus tax

## *AMUSE' BOUCHE*

Tomato Bisque- San Marzano Tomatoes, Basil Oil, Parmesan Crisp

Gruyere Gougeres, Pimiento Cheese

CBI All Crab, Crab Cake, Remoulade Sauce, Lemon

## *SALAD*

Greens, Cucumber, Carrots, Tomatoes, Aged Romano, Toasted Almonds, Balsamic Vinaigrette

## *MAIN COURSE*

Pork Rib Eye Steak, Shallot, Garlic, Dijon, Tomato, Cognac, Cream

CBI Saffron Rice

Green Beans, Carrots, Olive Oil, Garlic, Thyme

## *DESSERT*

Coconut Pie, Rum Whipped Cream, Toasted Coconut

## *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