

Channel Bass Inn

RESTAURANT

WEDNESDAY DECEMBER 13TH DINNER MENU

\$57.88 per person plus tax

AMUSE' BOUCHE

Seafood Cioppino- Tomatoes, Garlic, Chablis, Clams, Mussels, Crab, Branzino

All Crab, Crab Cake, Remoulade

French Onion Scone, Caramelized Onion, Gruyere Cheese

SALAD

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

MAIN COURSE

Beef Tenderloin, Pepper, Shallot, Garlic, Cabernet Sauvignon

Yukon Gold Potatoes, Garlic, Cream, Butter, Salt

Brussel Sprouts, Organic Maple Syrup, Bourbon

DESSERT

Lemon Ricotta Cake, Mascarpone Cream Cheese, Lemon Curd

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