

Channel Bass Inn

RESTAURANT

FEBRUARY 11TH DINNER MENU

\$75 per person all taxes included

2024 WELCOME BACK DINNER

AMUSE' BOUCHE

Crab Bisque- Crab, Onion, Garlic, Cream, Sherry

French Onion Scone, Caramelized Onion, Blackberry Preserves, Gruyere Cheese

Grilled Shrimp, Tomato Jam, Cheddar Grits Cake

SALAD

Greens, Candied Orange, Orange Supremes, Smoked Beets, Marcona Almonds, Manchego, Orange Honey Vinaigrette

MAIN COURSE

Your Choice of Entree

Beef Tenderloin- Cabernet Sauvignon Sauce or

Sea Bass, Cajun Shrimp Sauce

Yukon Gold Mashed Potatoes, Garlic

Roasted Broccolini, Creamy Mustard Sauce, Toasted Almonds

DESSERT

Dark Chocolate Cake, Cherry Jam, Raspberry Dust, Chocolate Cream

BEVERAGES

AmaRin Coffee/Finest Hot Tea Selections

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