

Channel Bass Inn

RESTAURANT

WEDNESDAY, APRIL 3RD DINNER MENU

\$75 per person all taxes included

AMUSE' BOUCHE

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

Shrimp, Cocktail Sauce, Lemon

Gruyere Gougeres, Pimiento Cheese

SALAD

Butter Lettuce, Microgreens, Cucumbers, Feta, Dill, Shallot, Apricot Dijon Vinaigrette

MAIN COURSE

Your Choice of Entree

Beef Tenderloin- Cabernet Sauvignon Sauce or

Halibut, Crab Sherry Sauce

Yukon Gold Mashed Potatoes, Garlic

Roasted Broccolini, Red Peppers, Thyme, Butter

DESSERT

Chocolate Pots de Creme, Whipped Cream, Strawberries

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