

January Feature Menu

Choice of Starter, Entrée and Dessert

Starter

Spinach & Bacon Salad With Warm Mustard Vinaigrette

Spinach leaves, bacon, mandarin orange segments and toasted almonds with a warm mustard vinaigrette

Oysters Rockefeller

Three oysters with garlic shallots, wilted spinach, white wine, Tobasco and Cambozola

Steak & Cheese Bites

Sliced striploin on a French croute topped with a Cambozola cream sauce & pickled shallots

Entrée

All entrées come with fingerling potatoes and vegetable medley

French Ribbed Rack of Lamb

A half rack of French ribbed lamb brined and dry rubbed with cumin & coriander, slow roasted and topped with a red wine and blueberry reduction

Chicken Saltimbocca

Double breasted chicken stuffed with prosciutto & herbs, lightly dusted and oven roasted and napped on a spinach rose sauce

Honey & Sesame Arctic Char

8 oz. Arctic char drizzled with honey and sesame sauce, pan-seared and topped with a cherry tomato relish

Porterhouse Steak

16 oz. Porterhouse steak broiled to perfection

Dessert

Schmoo

Pecan sponge cake filled with Skor pieces, caramel and pecan mousse, served with a creamy caramel sauce

Blueberry & Orange Crème Brûlée

Fresh blueberries and orange custard with a contrasting layer of caramelized sugar

39.95

The
Beachcomber