

SALMON RUN

SEAFOOD & STEAKS

New Year's Eve 2011

◀ Appetite Enhancers ▶

— Shrimp Cocktail — 12

Four large Gulf of Mexico shrimp served with cocktail sauce. Garnished with horseradish on the side

— Antipasto — 14

Julienne hard salami, ham, cheese, pepperoncini, roasted asparagus, marinated mushrooms, roasted red pepper, olive tapenade and seasoned flatbread. Enough for a couple to share

— Hoisin Glazed Scallops with Spinach — 12

Seasoned sea scallops seared in oil and brushed with hoisin sauce. Served over a bed of sautéed spinach

— Bruschetta — 7

Crispy crostini's topped with olive oil, diced tomato, garlic, fresh basil and parmesan cheese

◀ Garden and Stovetop Selections ▶

— House Garden Salad — 6

Mesclun mix greens topped with mandarin oranges, dried cranberries, slivered almonds, sunflower seeds and choice of dressing.

— Caesar Salad — 6

Romaine, Caesar dressing, croutons, parmesan

— French Onion Soup Gratinée — 6.50

Classic onion soup loaded with sweet onions, crispy croutons and bubbling Gruyere cheese.

◀ Culinary Specialties from Scratch ▶

— Prime Rib of Beef Au Jus —

12oz.....22 16oz.....26

(Available paired with Shrimp Gerard – 6 additional)

Accompanied with roasted Redskin potatoes and seasonal vegetable du jour

— Chicken Saltimbocca — 20

Chicken breast lightly breaded, stuffed with savory dressing, sprinkled with prosciutto lardons, laced with mozzarella sauce and accompanied with wild rice and seasonal vegetable

— Filet Mignon — 32

Choice filet mignon on a bed of Robert sauce and accompanied with roasted redskin potatoes and seasonal vegetable du jour
(Available paired with Shrimp Gerard – 6 additional)

— Cedar Plank Salmon — 23

Eight ounces of Atlantic salmon seasoned to perfection and served on a cedar plank. Served with rice and seasonal vegetable du jour

— Halibut with Vanilla Buerre Blanc — 27

Pacific halibut, vanilla buerre blanc, rice and seasonal vegetable du jour

Braised Short Ribs 26

Short ribs slow cooked with carrots, celery, onion and seasonings until fork tender. Served over fluffy mashed potatoes and accompanied with seasonal vegetable du jour

— Lake Erie Perch — 23

Deep fried Lake Erie perch, roasted redskin potatoes, seasonal vegetable du jour, tartar sauce

— Shrimp Gerard — 20

Gulf of Mexico shrimp sautéed in butter, garlic, onions and tomato and served with wild rice and seasonal vegetable du jour

◀ Ask your Server to see our luscious dessert selections ▶