

A LA CARTE DINNER MENU

CHEF · RANDY DUPUIS

'Using the finest local and regional ingredients'

STARTERS AND SALADS

Soup Du Jour

Made Fresh Daily \$6

Mixed Greens (Spa Inspired)

Baby Lettuces tossed with Vidalia Onion Vinaigrette and
garnished with Dried Cherries, Cranberries and Toasted Seeds \$9

Add Garlic Shrimp \$6

Caesar Salad

Romaine Tossed in Garlic Buttermilk Dressing with Shaved Parmesan Cheese
Focaccia Croutons and Bacon Bits \$11

Add Garlic Shrimp \$6

Lemon and Garlic Glazed Jumbo Shrimp

Classic style with Cocktail Sauce \$14

Steamed Mussels

In White Wine & Garlic Cream Sauce \$14

Crab Cakes (a Cannery Signature Dish)

Blue Crab cakes, with Pineapple Salsa, Smoked Jalapeno Aioli \$16

VQA Poached Pear Bruschetta

With Cambozola Cheese, Walnut Toast, Golden Fricsee
and Port Gastrique \$15

Sampler Platter (a Cannery Signature Dish)

Crab Cake, Poached Pear and Lemon Garlic Glazed Shrimp \$21

ENTREES

Vegetarian Pasta (Seasonal Selection) \$24

Seafood Fettucini

With Mussels, Shrimp and Scallops Tossed
in a Tomato Basil Sauce \$26

Roasted Chicken Supreme

Stuffed with Cremini Mushrooms and Feta Cheese on Pesto Mash,
Green and White Asparagus and Mediterranean Salsa \$28

Served in Cannery Restaurant. Prices are subject to taxes and gratuities.

CANNERY

STEAKS

Cajun Striploin (a Cannery Signature Dish)

Cajun Rubbed New York Strip Loin, with Charred Red Onion
and Cured Lime Butter

10oz cut.....	\$32
14oz cut.....	\$45

Rib Eye Steak

Rib Eye Steak Grilled with Garlic Glace de Viande
and Roasted Pepper Salsa

10oz cut.....	\$32
14oz cut.....	\$45

Stilton Beef Tenderloin

Grilled Beef Tenderloin with Blue Crab Butter and Glace de Viande

8oz cut.....	\$42
12oz cut.....	\$60

Pepper Steak

Striploin Steak Rubbed with Crushed Peppercorns
and Pan Seared and Brandy Café au Lait

10oz.....	\$33
14oz.....	\$45

Bacon Wrapped Beef Tenderloin

Beef Tenderloin Wrapped in Double Smoked Bacon and
Madeira soaked Mushrooms and Tarragon sauce

8oz.....	\$45
12oz.....	\$60

Slow Roasted Prime Rib (a Cannery Tradition since 1970)

With Rosemary Jus and Yorkshire Pudding served with
Baked Potato and Steamed Vegetables

10oz.....	\$32
14oz.....	\$40

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Cannery

SEAFOOD

Baked Lobster

Baked 5oz Maritime Lobster with Garlic Butter and Lemon Risotto \$32

Jumbo Sea Scallops (Seasonal Selection)

Pancetta Wrapped on Cured Lemon Risotto
with Garlic Butter \$32

Sea Bass (Spa Inspired)

Pesto Crusted with White Potato, Baby Bok Choy
in Chardonnay Butter Broth \$28

Marrakech Salmon (a Cannery Signature Dish)

Baked Atlantic Salmon with Moroccan Marrakech Spice
and Beet Gaufrette, Wilted Rocket and Pesto Smashed Potato \$26

SIDE DISHES

Half Baked Lobster \$25

Whole Baked Lobster \$45

Sautéed Mushrooms \$7

Asparagus \$6

Grilled Vegetables \$7

Truffle Mashed Potatoes \$8

Goat Cheese Mashed \$7

Baked Potato \$5

Pancetta Wrapped Scallop (5) \$19

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