

# A LA CARTE DINNER MENU

## 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

**Spinach Salad**  
 In creamy English Stilton Dressing with preserved Lemon,  
 double Smoked Bacon and Shaved Onio..... \$12  
 Add Garlic Shrimp ..... \$6

**Caesar Salad**  
 Romaine tossed in Garlic Buttermilk Dressing with Shaved Parmesan,  
 Focaccia Croutons and Bacon Bits ..... \$11

**Lemon and Garlic Glazed Jumbo Shrimp**  
 Classic style with Cocktail Sauce ..... \$14

**Steamed Mussels**  
 In White Wine & Garlic Cream Sauce, with vine-ripened Tomatoes ..... \$14

**Crab Cakes (a Cannery Signature Dish )**  
 Blue Crab cakes, with Pineapple Salsa, Smoked Jalapeno Aioli ..... \$16

**Twice Baked Goat Cheese and Pistachio Soufflé**  
 With Preserved Stone Fruit Chutney and Chervil Sprouts ..... \$15

**Sampler Platter (a Cannery Signature Dish)**  
 Crab Cake, Poached Pear and Lemon Garlic Glazed Shrimp ..... \$21

## ENTREES

**Pan Fried Gnocchi**  
 With Chorizo Sausage, Grilled Corn, Nicoise Olives  
 and Crumbled Feta Cheese ..... \$24

**Seafood Fettucini**  
 With Mussels, Shrimp and Scallops Tossed  
 in a Tomato Basil Sauce..... \$26

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

# Cannery

**Roasted Dijon Glazed Chicken Supreme**  
Mascarpone and Pecan Stuffed Chicken,  
with Pesto Pomme Purée and Haricots Verts ..... \$28

**Slow Roasted Prime Rib (a Cannery Tradition since 1970)**  
With Horseradish Jus and Garlic and Chive Yorkshire Pudding  
10oz cut ..... \$30  
14oz cut ..... \$40

**Blue Organic Polenta**  
With Grilled Summer Vegetables, Cured Tomato Ragoût  
and Crumbled Goat Cheese ..... \$24

## 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

**Peppered Rib Eye Steak**  
Rib Eye Steak Grilled with Garlic Glace de Viande  
and Roasted Pepper Salsa  
10oz cut ..... \$32  
14oz cut ..... \$40

**Stilton Beef Tenderloin**  
Grilled Beef Tenderloin with Stilton, Glace de Viande  
and Lobster Mash and Roasted Root Vegetables  
8oz cut ..... \$45  
12oz cut ..... \$60

**Pepper Steak**  
Striploin Steak Rubbed with Crushed Peppercorns  
and Pan Seared and Brandy Café au Lait  
10oz ..... \$34  
14oz ..... \$45

**Bacon Wrapped Beef Tenderloin**  
Beef Tenderloin Wrapped in Double Smoked Bacon and  
Madeira soaked Mushrooms and Tarragon sauce  
8oz ..... \$45  
12oz ..... \$60

**Porcini Rubbed Veal Chop**  
Veal Chop crusted in our House Porcini Mushroom Rub  
with Lobster Mash and Garlic Jus  
10oz ..... \$32

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

# Cannery

## SEAFOOD

### Jumbo Tiger Prawns

Wrapped in Thyme and Prosciutto with  
Green Thai Curry Glaze, Roasted Pepper and Goat Cheese Risotto ..... \$32

### Jumbo Sea Scallops (Seasonal Selection )

Pancetta Wrapped on Cured Lemon Risotto with Garlic Butter  
and Rocket Spinach ..... \$32

### Canadian Pickerel

On Baby Bok Choy and Fingerling Potatoes with  
Caperberry Relish, Brown Butter and Preserved Lemon ..... \$28

### Marrakech Salmon (a Cannery Signature Dish )

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