

THE CANNERY RESTAURANT

Select a La Carte Dinner Menu

Starters

Please select one of the following

Cannery Romaine Caesar

Rye Croutons, Double Smoked Bacon Lardons, Anchovy Buttermilk Dressing, Parmesan Shards

≈

Mixed Green Salad (V)

Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges

≈

Soup du Jour

Created daily using only the freshest ingredients

≈

Crab Cake (A Cannery Signature Dish)

Blue Crab, Creole Aioli, Fennel Slaw

Entrees

Please select one of the following

New York Striploin

*Grilled Striploin, Truffle Mash, French Beans, Golden Beets, Red Wine Jus
Stilton and Caramelized Shallot Butter*

≈

Braised Short Ribs

Garlic & Chive Mashed Potato, Steamed Asparagus, Bearnaise Sauce

≈

Stuffed Chicken Supreme

*Cream Cheese, Artichoke & Spinach Stuffed, Asparagus, Roasted Garlic and Chive Mash,
Caper Lemon Butter*

≈

Marrakech Salmon (Signature Dish)

*Atlantic Salmon with Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh,
Pistachio Crust*

≈

Mushroom Risotto (V)

*Five Blend Mushroom, Winter Truffle Paste, Roasted Garlic, Tarragon, Cured Lemon,
Roasted Pepper, Parmesan Shards*

Dessert

Chef's Selected Dessert of the Evening

\$75.00 per person for non-package guests.

Served in the Cannery Restaurant or one of the following private rooms (based on availability); Secord, Olde Library or Regent room. Only available for groups of 40 people or less.

Menu Subject to Change. Prices are subject to taxes and gratuities.