

THE CANNERY RESTAURANT

Select a La Carte Dinner Menu

Starters

Please select one of the following

Cannery Romaine Caesar

*Sourdough Croutons, Double Smoked Bacon Lardons, Anchovy Buttermilk Dressing,
Shaved Parmesan*

≈

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 (Off the Grill)

Truffle Mash, Green Beans, Mushrooms, Red Wine Jus, Stilton & Caramelized Shallot Butter

≈

Braised Osso Bucco (Chef Specialty)

Roasted Garlic Mash, Roasted Baby Heirloom Carrots, Chimichurri

≈

Roasted Half Hen (Cannery Classic)

Artichoke, Spinach and Goat Cheese Stuffed, Asparagus, Heirloom Carrots

Roasted Garlic & Chive Mashed Potatoes, Velouté

≈

Atlantic Salmon (Cannery Classic)

*Quinoa Pilaf, Sultana Raisins, Dried Apricots, Wilted Rocket & Spinach Honey Marrakesh,
Pistachio Crust*

≈

Butternut Squash & Asparagus Risotto (V)

Roasted Garlic, Cured Lemon, Fire Roasted Pepper, Shaved Parmesan, Baby Pea Tendril

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.*