

# 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*

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#### ***Mixed Green Salad (V)***

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

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#### ***Soup du Jour***

*Created Daily Using Only the Freshest Ingredients*

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#### ***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*

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#### ***Braised Osso Bucco (Chef Specialty)***

*Roasted Garlic Mash, Roasted Baby Heirloom Carrots, Chimichurri*

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#### ***Roasted Half Hen (Cannery Classic)***

*Artichoke, Spinach and Goat Cheese Stuffed, Asparagus, Heirloom Carrots  
Roasted Garlic & Chive Mashed Potatoes, Velouté*

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#### ***Atlantic Salmon (Cannery Classic)***

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

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#### ***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.**