



Restaurant Week Fall 2017

Smalls

Crab Corn & Miso Soup, East Coast meets West Coast, corn, miso, crab and cream
Beet and Butternut Squash Salad, arugula, goat cheese, peanuts, apple cider vinaigrette
Spicy Tuna Roll, sambal aioli, togarashi, cucumber, crunch dynasty, scallion
Calamari, fried with spring onions, tossed with sambal honey lime sauce
PEI Mussels, white wine, sriracha, butter, cilantro, garlic, shallot
Our Own Cedar Pointe Oysters on the ½ Shell, strawberry mignonette, Crunch Dynasty

Mains

10oz Hangar Steak, sweet potato hash, chimichurri sauce, pickled red onion
Blackened Mahi, black eyed pea and corn salad, pickled red cabbage and pineapple, cilantro oil
Crab Cake, creamed corn, pearl onions, sweet potatoes, haricot verts
½ Roasted Chicken, cauliflower fennel gratin, gruyere, fines herbs, roasted baby kale
Vegetarian Quinoa, fava bean, chickpea, lemon, mint, pickled rhubarb compote

Desserts

Chocolate Torte - chocolate ganache and raspberry sauce
Banana Bread - salted caramel, white chocolate cream cheese mousse