

Cape May Restaurant Week Menu
June 5 thru June 12 2011
www.cmrestaurantweek.com

APPETIZERS

CLASSIC BRUSCHETTA

marinated tomato relish, fresh mozzarella cheese

PAN SEARED LOCAL DAY BOAT SCALLOPS

sauté shiitake mushrooms, baby greens and bearnaise sauce

PRINCE EDWARD ISLAND MUSSELS

sauté in red Thai curry sauce

ENTREES

BLACKENED SALMON

Cajun spiced and blackened in a cast iron skillet
set on garlic smashed and asparagus
finished with bearnaise sauce

SACCHETTI PASTA AND SHRIMP

shrimp sauté in olive oil with onion, garlic, red pepper flake and vodka
tossed with sacchetti in a tomato and cream sauce

PORK CHOP MILANESE

14 oz chop pounded thin and hand breaded
flash fried and topped with arugula tossed in extra virgin olive oil
finished with balsamic reduction and shaved asiago cheese

DESSERT

TIRIMISU CHEESE CAKE

FLOURLESS CHOCOLATE CAKE

PROFITEROLES

\$35.11

(all three courses)