



SALTAIRE

OYSTER BAR AND FISH HOUSE

FIRST COURSE

Choice of

CUP OF CHEF'S DAILY SOUP

Seasonal Garnish

-Or-

ARCADIAN HARVEST GREENS

Shaved Vegetables, Mesclun Mixed Greens, White Balsamic Vinaigrette

SECOND COURSE

Choice of

ATLANTIC SALMON

Whole Grain Brown Rice Pilaf, Snow Peas, Beurre Blanc

LINGUINI & CLAMS

Choice of White or Red Sauce

FRENCH BREAST OF CHICKEN

Celery Root Puree, Seasonal Green Vegetable

GRILLED 10OZ HANGER STEAK

Celery Root Mashed Potatoes, Grilled Seasonal Vegetable, Chimichuri

THIRD COURSE

Choice of

Chocolate Mousse

-Or-

Cheesecake

Soft drinks, Tea & American Coffee Included

\$34.50

Plus Tax & Gratuity

**Vegetarian Options Available*



SALTAIRE

OYSTER BAR AND FISH HOUSE

FIRST COURSE

Choice of

CUP OF CHEF'S DAILY SOUP

Seasonal Garnish

ARCADIAN HARVEST GREENS

Shaved Vegetables, Mesclun Mixed Greens, White Balsamic Vinaigrette

JUMBO LUMP CRAB CAKE

Guacomole, Pickled Red Onion, Frisee & Chervil Tomato Salad

SECOND COURSE

*Choice of**

NEW ZEALAND KING SALMON

Whole Grain Brown Rice Pilaf, Snow Peas, Beurre Blanc

SHRIMP PROVENCAL LINGUINI

Flambeed with Pastis, Garlic, Shallots, Provencal Tomato Sauce

FRENCH BREAST OF CHICKEN

Celery Root Puree, Seasonal Green Vegetable

NICOISE SALAD

*Seared Yellowfin Tuna, Heirloom Tomatoes, Fingerling Potatoes, Calamata Olives, Hard Boiled Eggs
Anchovies, Bell Peppers, Lemon Vinaigrette*

BLACK ANGUS FILET MIGNON

Roasted Fingerling Potatoes, Seasonal Green Vegetable, Red Wine Demi Glace

THIRD COURSE

Choice of

Chocolate Mousse

-Or-

Cheesecake

Soft drinks, Tea & American Coffee Included

\$44.50

Plus Tax & Gratuity

**Vegetarian Options Available*