

# CHEF PIRES' SEASONAL OFFERINGS

*March 2010*

“In like a lion & out like a lamb”, our first seasonal menu mixes delicious winter holdovers with early spring items ready to make their debut.”

## SOUP:

### **Shrimp Bisque**

Cup 4.<sup>50</sup> or Bowl 5.<sup>95</sup>

## STARTER SALAD:

### **Beet & Mandarin Orange Salad** 8.<sup>95</sup>

Mixed greens, roasted beets, mandarin oranges, goat cheese, walnuts, croutons and a citrus vinaigrette

## ENTREES:

### **Bleu Cheese Saga Steak** 21.<sup>95</sup>

A 14 oz NY strip steak topped with a saga bleu cheese herb crust and served with our creamy mashed potatoes and sautéed spinach

### **Chipotle Pork Chops** 18.<sup>95</sup>

Grilled center cut pork chops brushed with our honey chipotle BBQ sauce  
Served with mashed potatoes and apple sauce

### **Endive Salad** 13.<sup>95</sup>

Endive, radicchio, sliced almonds and crumbled gorgonzola with your choice of dressings  
Add grilled chicken 4.<sup>00</sup> Add grilled shrimp 5.<sup>00</sup>

### **Seafood Fra Diavolo** 20.<sup>95</sup>

A delightful mix of tender calamari, Prince Edward Islands Mussels, sweet Little Necks Clams and Jumbo Gulf Shrimp in a zesty Fra Diavolo sauce over al dente linguini.

### **Traditional Corned Beef Rubeen** 13.<sup>95</sup>

Served with sweet potato fries

### **Ginger Orange Chicken** 17.<sup>95</sup>

All white meat chicken breast grilled and topped with an Asian orange-blossom ginger garlic glaze with crushed black pepper and orange zest. Served with rice pilaf and broccoli