

COMMODORE'S SUMMER MENU

Appetizers

Salad of Spring Beets

panko crusted goats cheese
honey shallot vinaigrette

10

Shrimp "Cocktail"

pan flashed shrimp, crisp apple & celery slaw
horseradish Caesar "shooter",
pickled beans, baby watercress

14

Crabmeat Croquettes

avocado puree, ginger tomato relish

12

Seared East Coast Scallops

pickled cucumber, miso ginger dressing
cilantro seedlings

15

Gathering of Mixed Greens

grape tomatoes and blue cheese crumbles,
toasted hazelnuts, apple cider vinaigrette

9

Warm Duck & Mushroom Salad

slow cooked confit leg
shitake sauté, popcorn sprouts
mandarin sesame drizzle

12

Soup of the day

seasonally inspired,
fresh from the kitchen

7

Entrée

Salmon

seared atlantic salmon, toasted fennel seed crust,
leek and lobster crushed potatoes,
fennel, red onion & orange relish, lime yogurt drizzle

25

Lamb

roasted australian lamb rack chops
quick flashed spinach & garlic confit
caramelized onion mashed
lemon thyme & blossom honey jus

29

Beef

"sterling silver" 10oz striploin,
béarnaise butter, buttermilk onion rings
yukon potato and shallot skillet cake, truffle oil
natural jus

31

Pickeral

paprika spiced & cornmeal dusted
warm blue potato and smoked ham hock salad,
tomato & fresh herb vinaigrette

23

Veal

zucchini falafel, grilled balsamic portabella
blistered capsicum, baby watercress,
arugula pesto

27

Chicken

grilled & five spiced,
toasted almond basmati rice, long beans
pomegranate reduction

24

Pasta

goats cheese ravioli
roasted artichokes, mushrooms and cured tomatoes
arugula pesto drizzle, seedlings

19