

# BAY VOYAGE Restaurant Week Lunch 2016

## Appetizer Choices

Arugula Strawberry Salad  
Toasted Almond, Goat Cheese Salad, White Peach Balsamic Vinaigrette

Seafood Chowder  
Mussels, Clams, Fish and Shrimp in a Rich Lobster Cream Broth

Wedge Salad  
House Blue Cheese Dressing, Bacon, Tomato, Cucumber

Butternut Squash Soup

## Entrée Choices

Open Faced Tuna Salad Melt,  
Tomato, Bacon, Melted American Cheese on English Muffin

Bay Voyage Chicken Salad Wrap,  
White Meat Chicken, Almonds, Apricots & Grapes  
in Dijon Mayo

Steak Tip Caesar Salad

Blackened Chicken Tacos  
House Made Guacamole & Cabbage Slaw

## Dessert Choices

Apple Tart  
Chocolate Pot de Cream  
Pumpkin Mousse

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## Dinner 2016

### Appetizer Choices

#### **Arugula Strawberry Salad**

Toasted Almond, Goat Cheese Salad, White Peach Balsamic Vinaigrette

#### **Seafood Chowder**

Mussels, Clams, Fish and Shrimp in a Rich Lobster Cream Broth

#### **Wedge Salad**

House Blue Cheese Dressing, Bacon, Tomato, Cucumber

#### **Butternut Squash Soup**

### Entrée Choices

#### **Grilled Swordfish**

Curried basmati rice, Toasted Almonds, Dried Apricots, Paprika Oil

#### **Surf & Turf**

N.Y. Sirloin, Lump Crabmeat, Béarnaise Sauce, Mashed Potatoes, Asparagus

#### **Lobster & Shrimp Risotto**

Sherry Lobster Cream Sauce

#### **Grilled Double Cut Lamb Chop**

Caramelized Shallot, Sweet Potato Mash, Dijon Mustard Sauce

#### **Fillet Mignon**

Crimini Shallot Demi Glaze House Made Blue Cheese, Mashed Potatoes & Asparagus

### Dessert Choices

#### **Apple Tart**

#### **Chocolate Pot de Cream**

#### **Pumpkin Mousse**