

# FRIDAY NIGHT DINNER AT ECYC

## STARTERS

<b>Charcuterie platter</b>	\$22 serves 2
Salami, sopressata, prosciutto, capicola, seed mustard, cornichons, pickled red onions, crusty baguettes and whole grain crisps	
<b>Mediterranean platter</b>	\$16 serves 2
Baba ganoush, tzatziki, hummus, feta, pita, mixed olives dolmathes, roasted tomatoes	
<b>Raw bar</b>	
Jumbo Shrimp Cocktail wasabi cocktail sauce, lemon	\$2.50 each
Oysters on the half shell	\$2.50 each
Little neck clams	\$1.25 each
Wasabi cocktail, mignonette, lemon wedges, horseradish	

## ENTREES

<b>Oyster Po' Boy</b>	\$16
5 Jumbo Fried Oysters, hero roll, lettuce, tomato, roasted garlic aioli, pickled okra Served with choice of matchstick or sweet potato fries	
<b>Corinthian Burger</b>	\$14
8 oz ground black angus beef, shortrib meat on a brioche bun with tomato, lettuce, red onion Served with coleslaw and a pickle Choice of matchstick or sweet potato fries	
<b>Garden Salad</b>	\$7 small plate \$11 large plate
Mesclun greens, heirloom cherry tomatoes, cucumbers, red onions, shallot red wine vinaigrette	
Add grilled chicken 6, cajun spiced chicken 6, salmon fillet with everything spice 10.00	

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<b>Pan Seared Salmon</b>	\$22
Dill panko, preserved lemon butter sauce Baked Idaho potato, sour cream scallions, butter Green beans with lemon olive oil	
<b>Cod "Chowder"</b>	\$28
Smothered in onions, potatoes, cream and herbs Green beans with lemon olive oil	
<b>Chicken Milanese</b>	\$18
Parmesan panko crust, baby arugula, heirloom tomato salad, shaved Parmigiano, lemon vinaigrette	
<b>Prime Rib of Beef</b>	\$25
Au jus, baked Idaho potato, sour cream, scallions, butter Green beans with lemon olive oil	
<b>Angel Hair Pasta</b> and Grilled seasonal vegetables with shaved asiago, balsamic reduction and basil oil	\$16

## DESSERT

Pavlova with citrus fruits and sorbet	\$9
Chocolate ganache tart, berries and whipped cream	\$9
Apple and Pear Galette, creme anglaise and vanilla ice cream	\$9
Vanilla Ice Cream with Chocolate Sauce or Caramel Sauce	\$8

## BEVERAGES

Sumatra Coffee, Decaf and a selection of Teas	\$2
Pellegrino 1 L or 500ml	\$5/2.5
Coke, Diet, Sprite, Gingerale,	\$2
Unsweetened Iced Tea	\$2
Freshly made Lemonade	\$2

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