

# ~ WILD CANES ~

## Restaurant and Bar

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Dinner at Wild Canes include Chef's Choice of 3 to 4 courses. Dessert is hosted by our night watchman around the beach side campfire, weather permitting. Dinner is available to our overnight guests from 6:30 p.m. – 9:00 p.m. Below is a sample of the some of the plates we serve for dinner.

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### ~ First Course ~

**CARROT SOUP WITH CILANTRO-COCONUT BREAD CROUTONS**      **CASSAVA CAKES WITH MANGO RED PEPPER CHUTNEY**

### ~ Second Course ~

Spiralized Zucchini & Carrots with Candied Cashews and Goat Cheese

**LOCAL GREENS, GREEN PAPAYA, PURPLE ONION AND Mennonite Farmer's Cheese Croutons**

**HOUSE MADE DRESSINGS:** Creamy Cilantro, Citrus Vinaigrette, Thousand Island, Roasted Red Pepper, Creamy Onion-Garlic, Watermelon Vinaigrette

### ~ Main Course ~

**GRILLED CHOP** ~ seasoned in Wild Cane's own blend, grilled in the back and served with roasted seasonal vegetables and pierogi



Berry

**LOBSTER MAC & CHEESE** ~ garlic buttered and sautéed lobster stirred into three local cheeses, tender pasta and seasonal vegetables then baked till bubbly.



Cashew

**MESTIZO TAMALES** ~ maseca, chicken, mestizo sauce all wrapped and steamed in a banana leaf and served with black beans and corn tortillas



Cashew

**MAYAN CHIRMOLE** ~ traditional Mayan chicken stew also known as "Black Dinna": black recado, chicken, root vegetables, hard-boiled egg, cabbage slaw, pumpkin tortillas



Cashew

**SKEWERED SHRIMP** ~ shrimp from our shores marinated and grilled Wild Cane's style and served over coconut rice



Corn

**STUFFED PEPPERS** ~ roasted sweet peppers filled and baked with a trio of cheeses, chipotle peppers, squash and onions and served with quinoa salad



Corn

### ~ Sample Dessert ~

**COCONUT POUND CAKE WITH VANILLA ICE CREAM AND SHAVED MAYAN CHOCOLATES**

**MANGO PIE WITH KIWI ICE CREAM**

**MAYAN CHOCOLATE CREPES WITH ALMOND CREAM**



Recommended Local Wine Pairing

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