

Acanthus

A la Carte Menu

Starters:

Ginger Soy Glazed Prawns over Spiced Mangos.

12

**Acanthus Pierogi: Whipped Yukon Gold Potatoes and Caramelized Onions
between Crispy Sour Cream Pasta Rounds with Sage Buerre Blanc.**

8

Egg Plant Ravioli, Run Down Tomato Sauce.

15

Crab and Artichoke Cake, Tomato Relish.

10

Salad:

Mixed Greens Tossed with Poached Pear Dressing, Candied Walnuts, Grapes.

10

Entrees:

Poached Salmon, Sauce Mousseline, Sliced Cucumber and Asparagus.

28

Soprosetta Stuffed Chicken Breast with Asparagus Risotto.

27

Pan Seared Filet Mignon, with Smoked Cheddar Whipped Potatoes, Demi-Glace.

34

Desserts:

Warm Brie en Croute and Balsamic Strawberries.

8

Your Server will present more Dessert Choices.

10