

# **Acanthus**

**A la Carte Menu**

## **Starters:**

**Ginger Soy Glazed Tiger Shrimp 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, Basil Marinara.**

**15**

**Crab and Artichoke Cake, Tomato Confit.**

**10**

## **Salad:**

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

**10**

## **Entrees:**

**Poached Wild Caught Copper River Salmon, Sauce Mousseline, Sliced Cucumber and Asparagus.**

**33**

**Sun-Dried Tomato Stuffed Chicken Breast with Asparagus and Proscuitto Risotto.**

**27**

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

**34**

## **Desserts:**

**Warm Brie en Croute and Five Spice Blueberries. 8**

**Your Server will present the Other Daily Dessert Choices**