

Acanthus

A la Carte

Starters

Acanthus Pierogi
Sage Buerre Blanc.
\$8

Fried Oysters
Risotto, Red Pepper Relish.
\$12

Shrimp Remoulade
\$10

Soup & Salad

Roasted Corn Chowder
Chorizo Crab Relish.
\$10

Gazpacho
\$10

Caprese.
\$10

Entree

Wild Pacific Halibut
Lemongrass, Roasted Tomato Coulis.
\$29

Grilled Jameson Farm's Lamb
Strawberry & White Peach Salad, Balsamic Glaze.
\$34

Grilled Tenderloin with Cambozola Cheese
Smashed Red Skin Potato, Demi Glace.
\$36

Roasted Vegetable "Lasagna"
Run Down Tomato Sauce.
\$26

Dessert

Champagne Sorbet.
\$8

Your Server will present the Daily Dessert Choices.
\$10