



Pillar and Post Cannery Restaurant

CHEF · RANDY DUPUIS

'Using the finest local and regional ingredients'

Starters and Salads

Soup Du Jour

Made Fresh Daily \$6

Mixed Greens (Spa Inspired)

Baby Lettuces tossed with Vidalia Onion Vinaigrette and garnished with dried Cherries, Cranberries and Toasted Seeds..... \$9

Caesar Salad

Romaine Tossed in Garlic Buttermilk Dressing with Shaved Parmesan Cheese Foccacia Croutons and Bacon Bits \$11

Jumbo Shrimp Cocktail

Classic style with Cocktail Sauce \$14

Tomato and Asiago Tart (Seasonal Selection)

Roasted Tomato Tart with Asiago and Black Olives, Balsamic and Basil Oil..... \$12

Crab Cakes (a Cannery Signature Dish)

Blue Crab cakes, with Pineapple Salsa, Smoked Jalapeno Aioli \$15

Goats Cheese Souffle (Seasonal Selection)

Pistachio Crusted Goat's Cheese Souffle with Peach Chutney \$14

Sampler Platter (a Cannery Signature Dish)

Crab Cake, Shrimp Cocktail, and Goats Cheese Souffle)..... \$19

Entrees

Vegetarian Gnocchi (Seasonal Selection)

Potato Gnocchi Tossed with Spinach Cream Sauce, Cipollini Onions and Roasted red Peppers..... \$22

Chicken Supreme

Sesame and Sweet Soya Glazed Chicken Supreme served with Truffle Mashed Potato and Steamed Vegetables..... \$26

Served in the Cannery & Carriages Dining Room. Prices are subject to taxes and gratuities. Prices in effect from June, 2009 until April 30, 2010.

Cannery

Steaks

Cajun Striploin (a Cannery Signature Dish)

10oz Cajun Rubbed New York Strip Loin, with Charred Red Onion and Cured Lime Butter served with Goat's Cheese Mashed Potato and Grilled Vegetables \$32

Rib Eye Steak

10oz Rib Eye Steak Grilled with Garlic Glace de Viande and Roasted Pepper Salsa served with Goat's Cheese Mashed Potato and Grilled Vegetables..... \$32

Beef Tenderloin

8oz Grilled Beef Tenderloin with Blue Crab Butter and Glace de Viande served with Truffle Mashed Potato and Grilled Vegetables..... \$42

Pepper Steak

10oz Striploin Steak Rubbed with Crushed Peppercorns and Pan Seared and Brandy Café au Lait Sauce served with Goat's Cheese Mashed Potato and Grilled Vegetables..... \$33

Bacon Wrapped Beef Tenderloin

8oz Beef Tenderloin Wrapped in Double Smoked Bacon and Sautéed Mushrooms served with truffle Mashed and Grilled Vegetables \$42

Slow Roasted Prime Rib (a Cannery Tradition since 1970)

With Rosemary Jus and Yorkshire Pudding served with Baked Potato and Steamed Vegetables..... \$30

Seafood

Baked Lobster

Baked Half Lobster with Garlic Butter and Lemon Risotto \$32

Jumbo Sea Scallops (Seasonal Selection)

Pancetta Wrapped on Cured Lemon and Ruby Swiss Chard Risotto with Garlic Butter \$32

Sea Bass (Spa Inspired)

Pesto Crusted with White Potato, Baby Bok Choy in Chardonnay Butter Broth \$28

Marrakech Salmon (a Cannery Signature Dish)

Baked Atlantic Salmon with Moroccan Marrakech Spice and Beet Gaufrette, Wilted Rocket and Pesto Smashed Potato \$26

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Side Dishes

Half Baked Lobster	\$25
Whole Baked Lobster	\$45
Sautéed Mushrooms	\$7
Asparagus	\$6
Grilled Vegetables	\$7
Truffle Mashed Potatoes	\$8
Goat Cheese Mashed	\$7
Baked Potato	\$5
Pancetta Wrapped Scallop (5)	\$19

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