

Cavanaugh's Restaurant

First course

Crab bisque or potato leek soup

or

Garden salad or Caesar salad

Second course

Shrimp and scallop rossini

Sauteed shrimp, scallops and capers in a spicy vodka blush sauce served over linguine

or

Crab stuffed chicken breast

Chicken breast stuffed with crab mousse, topped with lobster chili sauce, served with mashed potatoes and vegetables

or

6 oz fillet and grilled shrimp

Topped with cracked peppercorn au pouvre sauced, served with mashed potatoes and vegetables

or

Sesame crusted salmon

With ponzu glaze, served with mashed potatoes and vegetables

Third course

Vanilla bean crème brulee

or

Triple chocolate cake

Rich chocolate cake layers filled with milk chocolate mousse, coated with dark chocolate ganache