



Taphouse 23



SPECIAL MENU

*Three-course prix fixe. \$40 per guest.
Includes a complimentary glass of champagne.*

STARTERS

Crispy Fried Brussel Sprouts

Crumbled Blue Cheese, Honey Mustard Sauce

Classic Caesar Salad

Locatelli Cheese, Garlic Croutons

Beer Steamed PEI Mussels

Shallots, Garlic, Parsley, Roasted Fennel, Tomatoes

Roasted Flank Steak Taco Duo

Pickled Red Onions, Pico de Gallo, Shredded Lettuce

ENTREES

Char Grilled Petite Filet and Crab Cake Surf & Turf

Grilled Filet topped with an Applewood Smoked Bacon & Blue Cheese
Pan-seared Crab Cake with House made Tartar Sauce

Center Cut Prime Reserve Pork Chop

Slow-cooked Baked Beans, Braised Red Cabbage, Roasted Potatoes

Gnocchi Al Forno

Baked Gnocchi in a Three-Cheese Vodka Sauce, Melted Mozzarella

Pan Seared Sesame Seed Crusted Salmon

Coconut-Lemongrass Rice, Five-Spiced Roasted Baby Carrots, Sweet Black Soy

DESSERTS

Crème Caramel

Fresh Berries, Vanilla Bean Whipped Cream

Chocolate Raspberry Mousse

Raspberry Sauce