

### 3 course dine out menu

To help us celebrate 40 years of fine dining, our culinary team has crafted this exquisite 3 course dining menu....Please enjoy

#### Appetizer

##### **Fish Croquets**

*Panko crusted Vietnamese style with Nước chấm*

##### **Beef Carpaccio**

*AAA filet Mignon, baby arugula, fried capers, shaved parmigiana, truffle aioli*

##### **Prawn and Scallop Ceviche**

*Citrus cured, red peppers, cilantro, chili pepper, house fried tortilla*

##### **Seafood Chowder**

*New England*

#### Entree

##### **Seafood linguini**

*Prawn, halibut, pacific shrimp in a pesto cream*

##### **Red Snapper**

*Prawns, shrimp in a New Orleans cream sauce*

##### **Pork Roulade**

*Pork tenderloin stuffed with shrimp and asparagus. Served with Madagascar sauce*

##### **Osso Bucco**

*Slowly braised lamb shank with red wine, roasted garlic demi glaze and pearl onions*

#### Dessert

##### **Chocolate Mousse**

*Bailey's and Kahlua infused*

##### **Homemade No Churn Ice Cream**

*Daily feature*

\$40

**Steveston  
SEAFOOD  
HOUSE**  
est. 1978

### **Feature Martini**

#### **Peachbreeze**

Grey Goose, Dr. McGillicuddy's Peach Schnapps, Cranberry, fresh Grapefruit

13

#### **French Cosmo**

Grand Marnier, Grey Goose Le Citron, Cranberry, fresh lime

13

### **Feature Wines**

#### **Burrowing Owl**

	GLASS	½ LITRE	BOTTLE
Merlot	13	39	54
<i>Medium body, dark ruby, plum, blackberry</i>			

#### **Ex Nihilo**

	GLASS	½ LITRE	BOTTLE
Pinot Gris	11	33	45
<i>Medium body, ripe pear, apricot, peaches</i>			

...Thank you for helping us celebrate 40 great years!



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