



ARCADIA BLUFFS  
THE SOUTH COURSE

# DATE NIGHT

JANUARY 18, 2020 - 4:00 PM TO 9:00 PM

## COURSE 1

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### SMOKED SALMON DEVILED EGGS

Deviled egg filled with smoked salmon mousse topped with fried capers

### SHRIMP AVOCADO BITES

Cucumber slice topped with fresh avocado, grilled shrimp and roasted corn

### APPLE SAGE SAUSAGE CRÊPE

French crepe stuffed with apple sage sausage, Swiss cheese, roasted pepper and onion topped with toasted almonds

## COURSE 2

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### PORK OSSO BUCO

Braised pork shank served over creamy parmesan polenta, sundried tomato pesto and topped with aji verde

### TERIYAKI GLAZED SCOTTISH SALMON

Teriyaki glazed grilled Scottish salmon served over stir fried vegetables and herb fried rice

### BLACK AND BLUE STRIP LOIN

Blackened 12 oz New York strip steak topped with fried bleu cheese served with a twice baked potato and vegetable medley

## COURSE 3

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### CHOCOLATE LAVA CAKE

Served with French vanilla ice cream

### KAHLUA CRÈME BRÛLÉE

Topped with macerated black cherries

### DEEP FRIED CHEESECAKE

Served with strawberry crème anglaise

2 FOR \$50 THREE COURSE DINNER