

CLYC Early Season Menu

Week of May 16, 2017

Subject to change due to availability of fresh, local produce.

◀STARTERS▶

White Asparagus Soup

Garnished with Local Green Asparagus

-8-

Soft Shell Crab

Fried Soft Shell with Local Duck Yolk Remoulade Sauce

-12-

Calamari

Sautéed with Garlic, Tomatoes and Fresh Garbanzo Beans

-10-

Roasted Asparagus

Roasted Asparagus with Sauteed Shrimp,
With Local Egg Yolk & Sauce

-12-

◀FAVORITES▶

BBQ Burger

Topped with House Barbecue Sauce & Fried Onions
Served with Hand Cut Fries

-15-

Steak Salad

Sirloin Steak, Salad of Locally Grown Greens,
Crispy Shallots & Balsamic Vinaigrette

-16-

Soft Shell Crabs

2 Fried Soft Shell Crabs with Local Duck Yolk Remoulade Sauce

-22-

◀ENTREES▶

Salmon

Seared Salmon with Fiddle Heads, Fava Beans,
Fresh Garbanzo Beans & Herb Oil

-25-

Chicken

Roasted Leg & Thigh. Served with Local Wild Mustard Greens,
Fingerling Potatoes & Ground Mustard Jus

-16-

Lamb Loin

Grilled Loin of Lamb Served with Dandelion Greens,
Roasted Carrots, Pomme Puree & Mint Jus

-27-

Trout

Seared Rainbow Trout Served with Ramps,
Fingerling Potatoes & Roasted Tomatoes

-20-

Cavatelli

House Made Cavatelli, Grilled Spring Onion & Tomatoes
Tossed in a Garlic & Oil Sauce

-14-

Ravioli

House Made Ravioli, Local Nettle Ricotta Filling,
Sauce of Puréed Sorrel

-16-

Filet of Beef

8 oz Filet with Local Sautéed Mushrooms,
Whipped Potatoes & Demi Glaze

-35-