

CITY FISH MARKET

THREE COURSE SIT DOWN LUNCHEON MENU

\$ 35.00 SATURDAY/SUNDAY

\$ 28.00 MONDAY - FRIDAY

Warm Ciabatta Bread and Sweet Cream Butter
APPETIZERS (Pre-Select One for Your Guests)

Baby Mixed Field Greens Salad , Housemade Vinaigrette Dressing

Traditional Caesar Salad, Crushed Parmesan Croutons

Creamy New England Chowder or New Orleans Seafood Gumbo

Pano's Special Chopped Salad, Basil Ranch Dressing

ENTREES (Pre-Select Three for Your Guests)

Herb Roasted Chicken Breast, Natural Au Jus

Seared George's Bank Sea Scallops, Lemon Beurre Blanc Sauce

"Maryland Style" Jumbo Lump Crab Cake, Lemon Mustard Butter Sauce

Parmesan Crusted Scottish Salmon, Tomato Shallot Sauce

Sauteed or Broiled Florida Mahi Mahi, E.V. Olive Oil & Fresh Lemon

Boston Lemon Sole "Francese", Lemon Butter and Capers \$ 2.00 Surcharge

12 oz Certified Angus Beef NY Strip Sirloin Steak, Char Grilled \$ 12.00 Surcharge

Chicken Breast Francaise

Entrees Include Chefs Gourmet Accompaniments

DESSERTS (Please Pre-Select One or Custom Cake)

Florida Key Lime Pie, Fresh Whipped Cream

City Coconut Cream Pie

N.Y. Style Cheesecake, Raspberry Glaze

Valrhona Chocolate "Two" Mousse Cake

Grannysmith Apple Pie, Streusel Topped, Vanilla Bean Ice Cream

Italian Rum Raisin Bread Pudding, Sauce Anglaise

Key Lime Raspberry Cheesecake