



\$25 Lunch Tasting Menu

Choose 1 Item from each category

Starters

Cajun Seafood Gumbo

House Salad

Romaine & spinach - hearts of palm - heirloom tomatoes - asparagus
sun dried tomato parmesan crouton - lemon dill

Farmstead Salad

Candied walnuts - fresh pears - dried cranberries - red grapes - goat cheese - baby lettuce

Chive Potsticker

Scallions - bell peppers - shitake mushrooms - Szechwan sauce

Mains

Hawaiian Poke Bowl

Salmon or tuna - jasmine rice OR mixed lettuce - seaweed
avocado - edamame - radish - cucumber - carrots - sriracha aioli

Dos Tacos

Crispy haddock - cabbage - pico de gallo - chipotle mayo - avocado

Skirt steak - avocado - cabbage - queso fresco - green chili salsa

Sriracha Shrimp Sliders

Crispy shrimp - hot sauce - sriracha aioli - coleslaw - brioche

Atlantic Salmon choice of side

Grilled - cucumber - shallots - lemon dill

Blackened - sweet chili sauce

Braised Beef Short Rib choice of side

Portabella mushrooms - demi glace

Desserts

White Chocolate Cheesecake

Graham cracker crust - strawberry sauce - whipped cream

Sticky Toffee Pudding Cake

Toffee pieces - butter caramel sauce

Key Lime Pie

Graham cracker crust filled with light key lime custard - whipped cream

Angelo Gelato

Catch 35 Dining Room Menu is also served during Restaurant Week