

## Pier 21 Evening Menu

### Prelude Plates

<b>Roasted Scallops</b>	\$4.99
<i>Scallops Grilled and topped with Sautéed Charred Tomatoes and Arugula With Olive Oil, Garlic and White Wine topped with Parmesan Aregiana.</i>	
<b>Shrimp &amp; Saffron Cakes</b>	\$4.99
<i>Pan Fried Shrimp Cakes on top of a Corn Chowder.</i>	
<b>Corn Cakes with Smoked Salmon</b>	\$4.99
<i>Smoked Salmon on top of a grilled Corn Cake topped with Crème Faiche And Chives.</i>	
<b>Stuffed Omelet Pouch</b>	\$4.99
<i>Thin Omelet stuffed with Chicken, Green Beans, Tomatoes and Cilantro Finished with Tomato Hollandaise.</i>	

### Soup & Salads

<b>Pepper Seared Beef and Mango Salad</b>	\$9.99
<i>Fresh Spring Mix Lettuce with Fresh Mango Slices, Avocado, Red Onion, Steak Strips with a Mandarin Ginger Dressing.</i>	
<b>Field Greens with Crisp Prosciutto</b>	\$9.99
<i>Fresh Field Greens topped with Roasted Red and Yellow Tomatoes, Queen Olives, Asparagus, Garbanzo Beans, Parmesan Cheese, and Crisp Prosciutto Ham. With a Lite Olive Oil Vingarette.</i>	
<b>Shrimp and Avocado Salad</b>	\$9.99
<i>Fresh Baby Arugula, Avocado, Cucumbers, Shrimp and Lemon Zest Served with a Dijon Honey Mustard Dressing.</i>	
<b>Crab Bisque</b>	\$3.99
<i>Made with local Crabmeat...With just a hint of Cognac...</i>	

### Entrees

<b>Jerk Spiced Barbecued Pork Skewers</b>	\$16.99
<i>Jerk Marinated Pork with a Balsamic Glaze Sauce served with a Green Bean and Prosciutto Risotto and Caramelized Apples.</i>	
<b>Grilled Chicken</b>	\$15.99
<i>Penne Pasta tossed with fresh Vegetables in a Chardonnay Cream topped with a Grilled Chicken Breast.</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

*Please inform your server of any food related allergies.*

