

Creed's
SEAFOOD AND STEAKS

RESTAURANT
WEEK
MARCH 5-11

\$40 DINNER MENU

STARTERS

Pastrami Cured Salmon Flatbread

Brie cheese, maple crema, vine ripe tomato, micro arugula

Traditional Caesar Salad

Crisp romaine, cracked black pepper croutons, locatelli cheese

Chicken, Shrimp And Andouille Gumbo

Wild rice pilaf, scallions

ENTREES

Prime Reserve Pork Chop

Roasted garlic mashed Yukon gold potatoes, garlic butter haricot verts, dijon mustard-mushroom demi cream sauce

Seafood Paella

Seared fresh fish, mussels, clams, shrimp, and scallops, saffron wild rice pilaf with andouille sausage

Beef Wellington

Filet mignon, wild mushroom duxelles, foie gras pate wrapped in puff pastry, truffle yukon mashed potatoes, garlic and butter poached asparagus

DESSERTS

Hazelnut Chocolate Layer Cake

Hazelnut cream cheese-mascarpone filling, Frangelico chocolate glaze, fresh raspberry, whipped cream, mint

Bourbon Vanilla Bean Creme Brulee

Blueberry-Irish whiskey compote, whipped cream, mint