

Mad Batter
Cape May Restaurant Week 2011
(Available June 5 through June 12)

Three course prix fixe menu \$35.11
(tax, gratuity and beverage not included)

Appetizer

Mad Batter Clam Chowder

our own special soup, a rich blend of chopped clams, onions and bacon in a heavy cream broth with a touch of saffron

Apple Salad

romaine and radicchio with Granny Smith apple, dried cranberries, candied walnuts, crumbled bleu cheese, and cranberry vinaigrette

Spinach Salad

spinach tossed with strawberries, red onion, goat cheese, toasted almonds, and champagne vinaigrette

Entree

Marinated Skirt Steak

Dijon and brown sugar marinade, with bacon and fingerling potato hash, vegetable

Grilled Salmon

on bacon lentil stew and wilted garlic greens, with Dijon-caper dressing

Tuscan Shrimp Fettuccine

*tossed with asparagus, roasted tomato, garlic, basil, oregano, and olive oil, topped with fresh marinated mozzarella
with chicken or with shrimp (can be made vegan)*

Chicken Romano Orecchiette

*with roasted garlic, broccoli rabe, and mushrooms, topped with roasted tomato brushetta and shaved pecorino
(can be made vegan)*

Black Bean Cake

with guacamole, sour cream, salsa, Mexican queso, crispy corn tortillas, and red rice

Dessert

Chocolate Lava Cake

White Chocolate Mousse with Raspberry Sauce

Cheesecake

www.cmrestaurantweek.com
www.madbatter.com