

Mad Batter
Cape May Restaurant Week 2011

Lunch

(Available June 5 through June 12)

Two course prix fixe menu \$17.11

(tax, gratuity, and beverage not included)

Pick two of the following courses:

Appetizer

Mad Batter Clam Chowder

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

House Salad

Bright medley of seasonal greens and vegetables tossed with our house dressing

Classic Caesar

Romaine hearts, shaved pecorino, and croutons tossed with creamy anchovy dressing

Entree

Waldorf Chicken Croissant

Chicken, apples, grapes, walnuts, celery and red onion tossed in a creamy waldorf dressing, on a croissant, with fresh fruit

Vegetable Panini

Eggplant, basil pesto, Portobello, roasted pepper, spinach, and fresh mozzarella on a panini with a side salad

Blackened Grouper Sandwich

Pan-fried fresh grouper tossed in Cajun spices on a roll with lettuce, tomato and remoulade, served with French fries

Black Bean Cake

With guacamole, sour cream, salsa, Mexican queso, and crispy corn tortillas (can be made vegan)

Dessert

Chocolate Lava Cake

White Chocolate Mousse with Raspberry Sauce

Cheesecake

www.cmrestaurantweek.com

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