

Spot Restaurant & Bar Week Dinner Menu-2024

Appetizer

Toasted Barley Panacotta
With Seasonal Berries and Quinoa

Or

Spinach and Pear Salad
With walnut, Goat Cheese Crumble and Honey Vinaigrette

Entrée

Chicken Stroganoff

Served with Egg Noodles and Garlic Bread

Or

Pan seared Local Rockfish
Served with Caramelized Banana, Roasted Almonds,
Buttered Vegetables & Pilaf Rice

Or

Slow Braised Lamb Shanks
Served with Rosemary Jus and Mashed Potatoes & Buttered Vegetables

Dessert

Old Fashioned Chocolate Cake

Or

Black Rum Crème Brulée

3 Course Price Per Person \$69 (Not including Gratuity)