

# the Daily Dish

A RESTAURANT & CATERING COMPANY

## Happy Memorial Day!

### Appetizers

#### Mexican Wild Caught Shrimp

served over sautéed Lancaster County escarole w. garlic 9.5 (18 entrée)

#### Crab, Peas & Mint Ravioli

w. rock shrimp & Old Bay cream sauce 10

#### Mussels

white wine, spring onion, capicola ham, diced tomato 10

#### Tomato Gazpacho

cup 5, bowl 7

### Entrées

#### Bouillabaisse – A Traditional French Seafood Soup

diver scallop, clams, mussels, marlin and tournéed potatoes 21

#### Crab, Peas & Mint Ravioli

w. rock shrimp & Old Bay cream sauce 19

#### Fish of the Day – Bronzini (Mediterranean Sea Bass)

pan seared with english peas, mushrooms, capers, sundried tomatoes, roasted baby carrots & olive tapenade 21

#### New York Strip Steak

roasted yellow baby squash, fingerling potatoes, vine ripe tomatoes 22

### Desserts

Croissant & Challah Bread Pudding w. Bourbon Sauce 6.5 (w. ice cream 8)

Strawberry Rhubarb Shortcake 7

Limoncello Marscapone Cake 5

Brownie Sundae w. ice cream, chocolate & caramel sauces, whipped cream, cherry 6

Rum Raisin, Black Raspberry Chip, French Vanilla, Chocolate, Cherry Sorbet 3, 4.5

**Featured Cocktail:** Fresh Mint Mojito w. Don Q Rum 8.5

**Featured Red:** Campos de Luz Estate Wine, Garnacha Old Vine, 8, 30

**Featured White:** Verdejo, Fuente Milano, Spain 7, 28

**Featured Rose:** Alexander Valley Vineyard, CA (Robert Parker calls it one of the finest roses) 9, 35

**Featured Bottle Beer:** Peg Leg, Heavy Seas, Imperial Stout 7

**BEER ON TAP:** Dogfish 60 Min IPA 6, Flying Dog Doggy Style, Flying Dog Woody Creek White 5