

# 2009 Mystic Blue Twilight Saturday Dinner Menu

## Greens & Things

### **Knife & Fork Steak Salad**

Marinated and Grilled Steak tossed with Chilled Greens, Broccoli, Cauliflower, Julienne Carrots and Maytag Blue Cheese with Pink Peppercorn-Ranch Dressing

### **Shanghai Veggie Crunch**

Assorted Exotic Greens tossed with Chinese Vegetables and Crispy Noodles with Ginger-Peanut Vinaigrette

## Mains\*

### **'Ye Olde English Pub Fish-n-Chips**

North Atlantic Ale Battered Cod with House Potato Crisps and Lemon Zest Tartar Sauce

### **Blue's Beef Brisket Deluxe**

Slow Cooked au jus with Horseradish Cream

### **Mac Pasta Carbonara**

Imported Macaroni Pasta blended with Creamy Mozzarella, Garden Sweet Peas and Smoky Bacon

\*Vegetarian Options are available upon request onboard.

## Sides

### **Pepper Corn Casserole**

Roasted Sweet Corn and Bell Peppers tossed in a Light Béchamel Sauce and Puff Pastry

### **Veggie Roast**

Herb Marinated Seasonal Vegetables roasted and tossed in a light Lemon-Chardonnay Butter Sauce

### **Freshly Baked Rolls**

### **Sugar Bites & Chocolate Delights**

### **Chef's Assorted Pastries and Cookies**

\*Menu items subject to change.