

**CHAMBERLAIN'S
FISH MARKET
GRILL**

RESTAURANT & CATERING

LUNCH MENU

Restaurant Week 2017 ~ August 4th -26th

\$20 per person

Wines Paired with Each Course \$16.00 per person or \$9.00 per glass

Texas Peachy Keen

Sobieski Vodka, Fresh Peach Puree, Lemon Juice, Ginger Ale \$9

Starters

Seafood Gumbo

Shrimp, Crab, Sausage and Rice

Bella Provencale Rose, Provence France 2016

Baby Spinach and Roasted Pears

Candied Pecans, Bleu Cheese, Sherry Vinaigrette

Murphy Goode Pinot Noir, California 2014

Fish Market Clam, Crab and Corn Chowder

Picket Fence Chardonnay, Russian River 2015

Specialty Course

\$7 per person

Ahi Tuna Poke, Truffle Citrus Ponzu, Fresno Peppers, Crispy Wonton

Entrées

Steak Grind Meatloaf

Wagyu Bacon Cheddar Grits and Port Wine Sauce

Milbrandt Cabernet Sauvignon, Columbia Valley 2015

Wood Roasted Salmon and Asparagus

Pinot Noir Wild Blueberry Butter

Parducci "Small Lot Blend" Pinot Noir, Mendocino 2014

Grilled Jumbo Shrimp Cobb Salad

Citrus Sherry Vinaigrette

Austerity Chardonnay, Arroyo Seco 2015