

Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Brandywine Prime
3 Courses - \$55*

Amuse

Shrimp and Crab Ceviche with cucumber-fried tortilla

1st Course

Seasonal Organic Salad

-Mixed greens, goat cheese, honey crisp apple, candied nuts, dark balsamic vinaigrette

Tuna Tataki-Mango+peanut salad

Gulf Shrimp Spring Rolls-chipotle aioli

Steakhouse Caesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

Seasonal House Made Soup

2nd Course

"Butterfly" Branzino-potato mélange, dirty chimichurri

House Made Seafood Ravioli-Shrimp, lobster, crab, roasted garlic cream

Pumpkin Ravioli-pecan brown butter sauce

Dry-aged Salisbury Steak-local mushroom+cippolini onion gravy

12 oz. Center Cut Black Angus NY Strip Steak

or

6 oz. Center Cut Prime Filet Mignon

Creamy mashed potatoes, haricot vert, cabernet reduction

*Per person. Not including beverages, tax, and gratuity.

Desserts

Bourbon Crème Brûlée (GF)

Flourless Belgium Chocolate Torte (GF)

Chocolate Chip Cookie Dough Cheesecake-chocolate sauce, cookie crumbles

*Per person. Not including beverages, tax, and gratuity.