



## *Catch 22 Fresh Market Grill*

### *Valentines Appetizers*

**Chowder** - Hearty seafood chowder loaded with shrimp, bay scallops, halibut, clams and vegetables with a hint of pernod Cup \$6 Bowl \$8

**Roasted Red Pepper Cream Soup** - with heart shaped croutons Cup \$5 Bowl \$7

**Little Greens** - Baby greens with sundried cranberries, roasted sunflower seeds, cherry tomatoes, Bermuda onion, goat cheese and our Citrus vinaigrette \$10

**Lobster Crepe** - Fresh Nova Scotia lobster and mascarpone cheese crepe served over a heirloom carrot puree and crowned with sweet pea tendrils \$15

**Signature Crab Cakes** -Panko crusted and pan seared, resting on our Asian slaw with lemon ginger sriracha mayo and sweet pea tendrils \$13

**Crispy Spring Rolls** - Crisp golden wrapper stuffed with assorted vegetables served over chow mein noodle salad and drizzled with our spicy plum sauce \$10

**Shrimp Martini** - 5 black tiger shrimp poached in a flavourful court bouillon, served chilled with our fresh horseradish cocktail sauce and grilled lemon \$18

**Flash Fried Tender Calamari** Served over a bed of mixed greens tossed in our balsamic vinaigrette and our fresh horseradish garlic aioli for dipping \$12

**Romaine Salad** – Crisp Romaine lettuce tossed in our roasted garlic lemon anchovy dressing served with crisp extra thick double smoked bacon and our herbed focaccia croutons \$10

**Malpeque Oysters** 6 @ \$15

*Our food is prepared to order so we thank you in advance for your patience.*





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## *Valentines Features*

**Catch 22 Seafood stuffed Bombay Pineapple** – shrimp, scallops, calamari and mussels in a curried coconut cilantro cream, stuffed in a fresh pineapple boat \$35

**Pan Roasted Chicken Neptune** - Breast of Chicken with king crab in a wild mushroom sherry mustard cream \$34

**Surf and Turf** – 6 oz Filet Mignon with a cabernet sauvignon infused demi glace and a 4 oz butter braised Caribbean Lobster tail with drawn butter \$45

**Dry Aged New York Striploin Steak** - Dry aged in house for 60 days, cut to 14 oz. and served with a cabernet sauvignon demi glace and golden fried Tabasco onions \$45

**Salmon Wellington** - Fresh Atlantic salmon with roasted red peppers, sautéed spinach and goat cheese baked in phyllo pastry and napéed with a saffron white wine cream with fresh chives \$32

**Fettuccine Pasta** - black tiger shrimp, Canadian sea scallops, calamari and mussels in a fire roasted red pepper and garlic cream, julienne of red onion, sweet red peppers and fresh spinach \$32

**Vegetarian Strudel** - roasted Portobello mushroom, red onions, asparagus, zucchini, red peppers and goat cheese baked in phyllo pastry. Served with our fire roasted red pepper and garlic cream \$28

### **Catch 22 Seafood Selection for 2 “Go Ahead Spoil Yourself”**

Two 4oz butter braised lobster tails, two 4oz grilled filet mignon, 1 pound Alaskan crab legs, 6 grilled black tiger shrimp, 4 jumbo Canadian sea scallops and 6 kiwi mussels. All cooked to perfection in our white wine, herb and garlic Provencale butter and served with fresh vegetables, potato of the day, rice pilaf, cabernet sauvignon demi glace and drawn butter \$120

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### *Valentines Dessert*

**Banana's Foster Cheesecake** - This creamy vanilla cheesecake on a graham wafer crust is topped with fresh banana and our buttery spiced rum caramel sauce \$10

**Crème Bruleé** - Double chocolate Frangelico \$10

**Chocolate Truffle Cake** - This rich dark chocolate truffle cake is a chocolate lover's dream, finished with freshly whipped cream \$10

**Chocolate Banana** - Chocolate dipped fresh banana baked in phyllo pastry with sweet coconut and drizzled with our buttery spiced rum caramel sauce - \$10

**Apple Cranberry Strudel** - Fresh locally grown apples and sundried cranberries baked in light crispy Phyllo pastry with a hint of cinnamon, brown sugar and butter, drizzled with Georgian Bays finest maple syrup \$10

**The Dessert Sampler** - The perfect dessert to share for groups of 4-6 cheesecake, chocolate truffle cake, chocolate banana bread pudding, apple cranberry strudel, whipped cream and berries \$30

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