



*Black Bass Hotel*

## *Restaurant Week*

*\$55 per person; 4 Course Prix Fixe*

### *1st Course-Choice of Soup or Salad:*

#### **SOUP OF THE DAY**

##### **CLASSIC CAESAR SALAD**

Romaine lettuce, parmesan cheese, croutons and Caesar dressing ^

##### **BABY SPINACH AND WARM PORTABELLA MUSHROOM SALAD**

Goat cheese, toasted almonds and balsamic vinaigrette \*

### *2nd Course- Appetizer Choice:*

#### **CARAMELIZED BRUSSEL SPROUTS**

Vermont maple syrup, house-smoked bacon, caramelized red onions and toasted pine nuts\*

#### **SALT & PEPPER CRISPY SQUID**

Shallot, garlic & sweet pepper cracklings \*

#### **CRISPY PORK BELLY**

Sweet potato purée, toasted pumpkin seeds, hoisin-soy dressing

### *3rd Course- Entree Choice:*

#### **CHARLESTON MEETING ST. CRAB** *OUR SIGNATURE DISH*

Classic au gratin, reduced cream, sharp cheddar cheese, sherry \*

#### **MEDITERRANEAN SPICED SWORDFISH**

White bean purée, sundried tomato and black olive tapenade, roasted red pepper beurre blanc \*

#### **MAPLE GLAZED SALMON**

Parsnip purée, candied apples, brussel sprouts\*

#### **GRILLED FILET MIGNON**

Stuffed with Buttermilk blue cheese; served with Yukon gold mashed potatoes, mushroom demi-glace and vegetable du jour\*

#### **CRISPY DUCK BREAST WITH APRICOT-PLUM SAUCE**

Star anise & ginger marinated, roasted sweet potato, baby kale \*

#### **BEEF BOURGUIGNON**

Mashed Yukon gold potatoes, vegetable du jour

#### **WILD MUSHROOM RAVIOLI**

In roasted garlic cream sauce

### *4th Course- Dessert to follow*

\* *Gluten free* <sup>v</sup> *Vegan*

^ *Bread may be modified to be gluten free*

*Please respect your fellow diners by silencing your cell phone. Thank you!*

Bin #	<i>White Wine</i>	Glass/Bottle	Bin #	<i>Red Wine</i>	Glass/Bottle
100	Fête d'Or Cuvée Brut, France	14/40	201	Bogle Pinot Noir, California	14/40
151	Fête d'Or Cuvée Brut Rose, France	14/42	203	Decoy Pinot Noir, California	18/58
111	Canaletto Pinot Grigio, Italy	14/40	211	Prime Cut Merlot, California	15/48
132	Black Bass Chardonnay, California	16/49	222	Black Bass Proprietary Cabernet, California	16/49
131	Capitelles des Fermes Burgundy, France	15/42	224	First Drop "Mothers Ruin" Cabernet, Australia	18/65
121	Guillaman Sauvignon Blanc, France	14/40	223	Mill Creek Cabernet, California	22/80
122	Trione Sauvignon Blanc, California	19/68	241	Trefethen Eshcol Bordeaux Blend, California	18/58
141	Urban Riesling, Germany	14/40	251	San Huberto "Reserva" Malbec, Argentina	13/38
142	Ruby Donna Moscato, Italy	13/38	260	Garofoli "Monte Real" Sangiovese, Italy	13/38
150	Lionel Osmin LaVie en Rose, France	14/42			
109	La Marca Prosecco Split	14/NA			

Full wine list available.

## *Draft & Bottled Beer*

### Draft Beer

**STELLA ARTOIS 9**  
5% - light bodied & mildly bitter  
with crisp apple undertones

**GUINNESS STOUT 13**  
5.6% - classic Irish dry stout.  
Dark, malty & smooth

**SAM ADAMS SEASONAL 9**  
Limited release varieties  
for each season

**YARDS IPA 10**  
7% - lightly citrus  
with strong dry hops

**TWO ROADS HEFEWEIZEN 9**  
5% - beautifully cloudy with  
a generous head of foam, a  
wonderful fruit aroma & dry finish

**SEASONAL DRAFT 10**  
See server for details

### Bottled Beer

**COORS LIGHT 6**  
4.2 % ABV, Colorado

**YUENGLING LAGER 6**  
4.4% ABV, Pennsylvania

**HEINEKEN 7**  
5% ABV, Holland

**FAT TIRE AMBER ALE 7**  
5.2 % ABV, Colorado

**TROEGS PERPETUAL IPA 8**  
7.5% ABV, Pennsylvania

**CHIMAY BLUE 13**  
9% ABV, Belgium

**STELLA LIBERTE 6**  
Non-alcoholic

## *Specialty Cocktails*

16 each

**BASS'TINI**  
Earl Gray tea infused Gin,  
simple syrup, lemon juice

**BASS'HATTAN**  
Woodford Reserve Bourbon, Antica vermouth,  
a dash of Woodford reserve barrel aged cherry bitters

**PEAR MARTINI**  
Vodka, pear purée, splash of sour mix

**SUGAR N SPICE**  
Gin, Amaretto, cranberry juice

**SPICED OLD FASHIONED**  
Bourbon, spiced simple syrup,  
muddled orange & cherry

**GINGER TEQUILA CIDER**  
Tequila, Canton liqueur, bitters & sparkling cider

**CARAMEL ESPRESSO MARTINI**  
Caramel vodka, espresso & Kahlúa

