

MCCORMICK & SCHMICK'S

September 5, 2013

GIFU KENJINKAI

FIRST COURSE **CAESAR SALAD**

WITH GARLIC CRUTONS AND SHAVED PARMESAN CHEESE

Or

MIXED GREENS SALAD

WITH GLAZED WALNUTS, BLEU CHEESE CRUMBLES AND WHITE BALSAMIC DRESSING

ENTRÉES

ALL SELECTIONS ACCOMPANIED BY FRESH BAKED SOURDOUGH BREAD AND THE CHEF'S SELECTION OF FRESH VEGETABLES AND STARCH

CHICKEN PICCATA

TOPPED WITH A LEMON BUTTER CAPER SAUCE

MAHI MAHI

BLACKENED AND TOPPED WITH LUMP CRAB AND LEMON BUTTER SAUCE

9 oz. TOP SIRLOIN

GRILLED MEDIUM WITH A ROSEMARY GARLIC BUTTER

DESSERT **APPLE PIE**

CARAMELIZED WALNUT CRUST TOPPED WITH A SCOOP OF CINNAMON ICE CREAM

OR

NEW YORK CHEESECAKE

TOPPED WITH AN ASSORTMENT OF BERRIES