

**Mad Batter**  
**Cape May Restaurant Week 2010**

*(Available June 6 through June 13)*

*Three course prix fixe menu \$36.10*  
*(tax and gratuity not included)*

Appetizer

**Rustic Pizza**

*rustic style dough topped with caramelized onion, Portobello mushrooms, garlic and rosemary, finished with a little Asiago*

**Baby Spinach and Arugula Salad**

*with oranges, fried goat cheese, red onion*

**House cured Dill & Orange Gravlax**

*with red onion, capers, Dijon and black bread*

Entree

**Brown sugar and Dijon Marinated Skirt Steak**

*with roasted onions and fingerling potato hash*

**Fiesta Chicken**

*lightly blackened boneless breast on roasted garlic rice, with lime-cilantro black bean salsa, tomatillo sauce and fried banana*

**Crab and Shrimp tossed with Fettuccini**

*with garlic butter, artichoke hearts, spinach, sundried tomatoes and feta*

Dessert

**Chocolate Lava Cake**

**White Chocolate Mousse with Raspberry Sauce**

**Lemon Cheesecake**

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