

Boerner Botanical Gardens - Friday Fish Fry



Early Bird Special: 5:00p.m. — 6:00p.m.

A cup of chowder and regular or decaf coffee

After 6:00 p.m.

Bowl of Chowder \$2.95

Baked or Breaded Cod

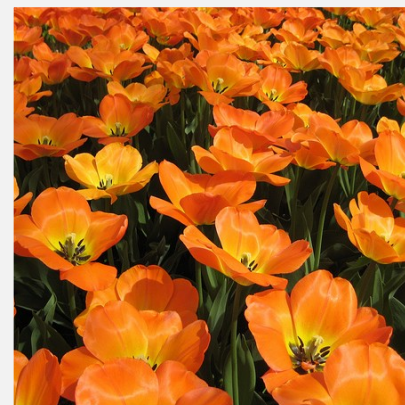
\$12.95 per person

Deep Fried Perch

\$15.95 per person

All fish dinners include: Rye Bread, Applesauce, Housemade Coleslaw and Housemade Potato Pancakes and/or Steak Fries

Fish and sides will be served family style to a table of 5 or more guests.



Chef Rachael's Friday Specials

Filet Mignon— 6oz seared filet, basted in fresh rosemary, butter and garlic. Served with a shallot and herb compound butter, red wine demi-glace, sautéed asparagus and roasted garlic mashed potatoes **\$24.95**

Chicken Francaise—Sautéed chicken in a light egg batter, finished with a lemon-caper beurre blanc sauce and served over linguine **\$16.95**

Scottish Salmon—Pan-seared, 6 oz. salmon filet, served with sautéed asparagus on a bed of wild rice complimented by a charred jalapeño remoulade and slow-roasted cherry tomatoes **\$18.95**

Butternut Squash Ravioli — Served with grilled asparagus, sautéed fennel, toasted hazelnuts and a brown butter sauce **\$14.95**

Children's Meals

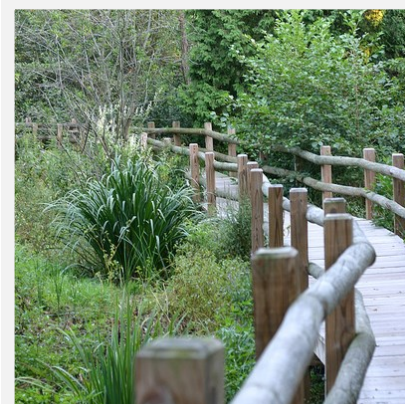
for children 11 and under

3 Piece Chicken Fingers, Fries, Ranch or BBQ \$5.95

5 Piece Chicken Fingers, Fries, Ranch or BBQ \$7.95

2 Piece Kids Fish Dinner, Fries, Tartar Sauce \$8.95

Mac & Cheese \$4.95



Add or substitute any side item to Special or Children's meals for \$2.00

Choices include:

Housemade Potato Pancakes,

Housemade Coleslaw, Steak Fries, Rye Bread or Applesauce

Desserts

Our Chef Selections are Rotated Weekly

Zilli Hospitality Group's Signature Mini Desserts Platter \$6.00

Raspberry Cheesecake Shooter

Chocolate Mousse Votive

Crème Brulee



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% gratuity will be added to parties of 8 or more.