



# *OUR TASTE OF HOME*



ALL SELECTIONS PREPARED IN  
OUR KITCHEN!

[www.concordfoodcentre.com](http://www.concordfoodcentre.com)



# OUR TASTE OF HOME



## STARTERS

### Crab Cakes

*New England Style Crab Cakes made with 100% pure claw and leg meat breaded in panko crumbs. Served with a lemon caper aioli.*

### Coconut Crusted Jumbo Black Tiger Shrimp

*Tiger Shrimp dipped in a beer batter dredged in coconut & fried till golden. Served with an orange marmalade mustard horseradish sauce*

### Char Grilled Black Tiger Shrimp in Citrus Oil

*Garlic and Lemon seasoned Black Tiger Shrimp char broiled then finished with fresh lemon segments, capers, more garlic, & olive oil*

### Cajun Calamari

*Cajun seasoned calamari breaded in a Panko breadcrumb then fried till golden.*

## MAINS

### Roasted “Angus” Strip Loin of Beef

*An Aged “Angus” Strip Loin Of Beef seasoned with fresh herbs & spices then seared and slow roasted to rare (for reheating purposes)*

### Rack Of Lamb Provencal

*Fresh Frenched Ontario Lamb Racks seasoned then seared to lock in the natural juices. Brushed with Dijon mustard then dredged in a breading with fresh herbs, garlic, tomato, & spices & roasted to rare.*

### Herb Crusted Breast of Chicken

*A double breast of grain fed chicken seasoned with fresh herbs & spices. Pan seared then roasted to perfection.*

### Pinwheel of Poached Salmon

*A fresh Atlantic Salmon fillet butterflied with spinach, dill, peppers, and mushrooms. Rolled and then poached in white wine & lemon.*



## SIDES

### **Double Baked Stuffed Potatoes**

*Extra large baked Russet potatoes scooped then filled with creamy chive mashed potatoes.*

### **Polenta Towers with Grilled Vegetables**

*Grilled polenta coins topped with tomato basil sauce, brunoise of fresh grilled vegetables, asiago & parmesan cheeses.*

### **Herb Crusted Roasted Mini Potatoes**

*Fresh mini Yukon Gold and Red potatoes tossed with fresh herbs & garlic then roasted till golden.*

### **Potato Latkas**

*A European staple. Yukon Gold potatoes shredded with onions, herbs and spices then fried till golden and crisp.*

### **Grilled Vegetable Landing Pads with Goat Cheese**

*An assortment of herb crusted and seasoned garden fresh vegetables grilled and then elegantly stacked and finished with a peppered goat cheese coin.*

### **Rice Balls**

*Arborio rice cooked with chicken stock and tomato sauce then finished with asiago, mozzarella and parmesan reggiano cheeses*

**All of our home cooked items are moderately done  
and are prepared to be reheated for 10-12 minutes in  
a 350 degree oven**



