

# ACACIA mid-town

## Sample Menu

**Please Note:** Our menu changes every night. We're happy to answer your questions about the menu, please call the restaurant at 562.0138.

### Small Plates

beef tongue, pickled turnips, horseradish 4

manchego stuffed dates 4

crispy chickpea fritter, puttanesca 4

crispy cauliflower, green onion aioli 3

### Appetizers

local rabbit and barley soup 8

fried oysters, southern coleslaw, spicy mayo 10

fresh house made pasta, wild mushroom, shaved winter black truffle 9

scallop ceviche peruvian style, cucumbers, onions, avocado puree 9\*

crispy pork belly, baked beans, pickled green papaya 9

white anchovies, grilled marinated radicchio and romaine, fourme d'ambert, pine nuts, creamy garlic dressing 8

### Salads

roasted beet, goat cheese, mixed lettuces, balsamic vinaigrette 7

apple, raisins, cashews, mixed lettuces, blue cheese, celery seed vinaigrette 7

house smoked bluefish salad, celery root, apples, granny smith apple coulis 8

### Entrees

jumbo lump crabcakes - cheddar cheese grits, local carrots, green beans, garlic herb sauce 28

sauteed grouper - caramelized onion risotto, caviar butter sauce 23

sauteed flounder - cauliflower puree, roasted cauliflower, baby carrots, basil ginger lime sauce 21

sauteed redfish - caribbean glazed sweet potatoes, local greens, pineapple nutmeg sauce 20

sauteed sea scallops - housemade gnocchi, baby spinach, parmesan sauce 24

pan roasted chicken breast - macaroni and cheese with bacon, french country mustard sauce 17

pan roasted rockfish - crispy sweetbreads, belgian endive, brussel sprouts, maitake mushrooms, port wine garlic sauce 24

braised lamb shanks - moroccan spiced lentils, broccolini, apricot sauce 25

roasted long island duck breast - stuffed with pear, wrapped with applewood bacon, smoked gouda polenta, balsamic honey sauce 23

choice of:

pan roasted prime rib-eye 25\*

pan roasted sirloin 24\*

spinach salad stuffed onion ring, roasted fingerling potatoes

### **Prix - Fixe Menu 23.**

Available by the table only

monday-thursday 5:30-9pm

friday and saturday 5:30-6:30

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### **Appetizer**

local rabbit and barley soup

apple, raisin, blue cheese, roasted cashews salad, celery seed vinaigrette

### **Entrée**

sauteed salmon, fresh pasta, local carrots, brussel sprouts and roasted onions, basil sauce

pan roasted sirloin steak, Roasted potatoes, worcestershire veal jus

sauteed rockfish, stone ground cheddar cheese grits, garlic herb butter sauce

pan roasted chicken breast, smoked gouda polenta, french country mustard sauce

### **Dessert**

vanilla mascarpone panna cotta, d'anjou pears, ginger bread biscotti

parsnip spice cake, fromage blanc ice cream, pear sauce