

>> dinner at maderas



dinner & wine tasting

**June 13, 2018**

**5pm to 8pm**

## Summer Lobster Boil

### ENJOY AN EVENING ON THE EAST COAST

Summer is here! Please join us for a delightful summer evening celebrating traditional seafood recipes of the East Coast. Select summer white wines will also be served. Enjoy lobster, oysters and other seafood specially prepared by our chef. Select bottles of wine from our wine list will be half-off the regular price. We look forward to serving you.

Reservations kindly requested.  
Ph/ 858-217-2561

The Grille at Maderas  
17750 Old Coach Road • Poway, CA 92064  
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>> Enjoy dinner and half-off select bottles of wine every Wednesday at Maderas.

#### APPETIZERS

##### Fried Clam Strips

Crispy, breaded clam strips served with house-made tartar and cocktail sauces.  
\$9

##### Oysters on the Half Shell

Six fresh oysters prepared as a classic dish served with lemon.  
\$12

##### Oysters Rockefeller

Six oysters baked in a delicious spinach, bacon and parmesan cheese topping.  
\$15

##### Lobster Bisque

A creamy bisque made of richly seasoned broth, chunks of lobster, fresh herbs and finished with cognac.  
\$9

#### MAIN DISHES

##### Steamed Maine Lobsters

A two or three pound lobster steamed to perfection. Served with melted butter, green beans and boiled potatoes.  
\$30 per pound

##### Steamed Seafood Boil

A hearty and traditional seafood medley. Consists of scallops, shrimp, crab, mussels, clams, marble potatoes and corn on the cobb.  
\$29

##### Crab Cakes and Salad

Two crispy crab cakes with lemon curd and spring lettuce with chinese peas, heirloom tomatoes, basil, peaches, fig and vanilla vinaigrette.  
\$24

#### DESSERTS

##### Blueberry Crisp

Served with vanilla ice cream.  
\$8

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