

DECK84

CASUAL WATERFRONT DINING

Dine Out Downtown Delray – Restaurant Week 2016 Three-Course Dinner Menu

1st Course *(Select one)*

SOUP OF THE DAY
Chef's choice

OR

ORGANIC QUINOA SALAD
roasted squash, asparagus, baby green bean, baby arugula, cherry tomato,
pine nut, charred tomato vinaigrette French feta

2nd Course *(Select one)*

PAN-ROASTED SALMON
fregola pasta, asparagus, roasted mushrooms, balsamic-honey glaze

OR

CHICKEN MILANESE
tri-colored salad, roasted pepper, cherry tomato, red onion,
parmesan reggiano, citrus vinaigrette, lemon brûlée

3rd Course *(Select one)*

SEASONAL COBBLER
Chef's selection of fresh fruit and ice cream

SEASONAL CRÈME BRÛLÉE
Chef's choice

[Click here](#) to make your dinner reservation through Open Table

\$30 per person,* includes a starter, entrée & a dessert.

**Does not include tax or gratuity.*