

ACACIA

Dinner Menu • Autumn 2011

609 895-9885

2637 Main Street • Lawrenceville NJ 08648

Appetizers

- Sweet & Sour Calamari, crackling hot peppers, sweet & sour glaze ... \$12
Potato Wrapped Shrimp, mushroom spinach pancake, brandy cream... \$12
Butternut Squash Quesadilla, wild mushrooms, crystal cave cheddar, white truffle aioli... \$10
Mussels Diavolo, poblano confit, red peppers, pancetta, white wine caper broth... \$11
Goat Cheese & Duck Meatballs, plum tomato, shaved reggiano... \$12
Spicy Tuna Tartare, golden beets, arugula, wasabi ponzu... \$13
House Made Fresh Mozzarella, roasted pepper walnut pesto rub, red ace beets, alfalfa sprouts, caramelized onion chutney... \$10

Salads

- Mixed Greens Salad, roasted peppers, tomatoes, red onion, pitted olives, honey balsamic vinaigrette... \$7.5
Asian Pear Salad, dried cranberries, spiced cashews, warm goat cheese buttons, pomegranate vinaigrette... \$10
Local Beet Salad, crispy ricotta fritters, lentils, almonds, horseradish vinaigrette... \$10
Caesar Salad, shaved parmesan, herbed croutons... \$8
Arugula Salad, house made sopressata, aged sharp provolone, pickled red onion, kalamata olives, balsamic vinaigrette... \$12

Entrées

- Griggstown Farmed Chicken, sausage polenta, roasted leeks, braised vegetables, fresh herbs, pan jus... \$22
Roasted "Jail Island" Salmon, garlic rock shrimp broth, sautéed bok choy, charred eggplant, organic mushroom risotto... \$30
Mongolian Barbecued Berkshire Pork N.Y. Strip, roasted tomatillo's, sautéed Napa cabbage, smoked bacon potato batons... \$26

Entrées (continued)

Roasted Mascovy Duck, duck leg confit, braised red cabbage, juniper berry sauce, butternut squash risotto... \$30

Blackened Mahi Mahi, chipolte aioli, sautéed Brussels sprouts, Dijon chive mashed potatoes... \$28

“24 hour” Braised Colorado Lamb Shank, wild mushroom ragout, pancetta risotto, braised vegetables... \$34

Jumbo Lump Crab Cakes, shrimp taquito, sprouts, grilled asparagus, tomato caper remoulade... \$32

Pan Roasted Red Snapper, Mediterranean olive puree, local spinach, sweet potato and fresh sage croquettes... \$30

All Natural Black Angus Filet Mignon, crisp onion rings, port wine reduction, Autumn vegetables, garlic herb mashed potato... \$32

Sesame Crusted Big Eye Tuna, wok charred Asian vegetables, wasabi mashed potato, black vinegar reduction... \$29

Roasted Eggplant Provencal, local squash and zucchini, wild mushrooms, fresh mozzarella, Israeli couscous, creamy tomato... \$18

Sides

asparagus, sautéed leaf vegetables, risotto, couscous, potatoes, local squashes ... \$5

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We are a BYOB restaurant.

We also do events catering.

Free parking is available in the lot behind us just off Main Street.