

# ***Mad Batter Dinner***

## ***Cape May Restaurant Week 2025***

***(Available October 30 – November 2)***

***Three course prix fixe menu \$49***

***(tax, gratuity, and beverage not included)***

***Not Valid with any other offer or discount***

### ***Appetizers***

#### ***Roasted Butternut Ravioli***

*roasted butternut squash ravioli in a brown butter and sage sauce topped with shaved reggiano cheese*

#### ***Harvest Salad (GF)***

*arugula, granny smith apple, dried cranberries, feta cheese, and candied walnuts with citrus vinaigrette*

#### ***Tempura-fried Brussel Sprouts (V)***

*served with vegan ranch dressing*

### ***Entrees***

#### ***Soy Glazed Salmon***

*grilled and served with shrimp & vegetable fried rice with crisp rice paper, topped with sriracha & sesame seeds*

#### ***Chicken Parmesan***

*parmesan breaded chicken breast, pan fried and topped with marinara, mozzarella, and pecorino cheese*

#### ***Bone in Pork Chop (GF)***

*grilled 14oz center cut bone in pork chop topped with gorgonzola and apple over  
sweet potato hash with a brown sugar bourbon glaze*

#### ***Vegan White Bean Ravioli (V)***

*with vegan italian sausage, peppers, onions, and spinach, in a rustic marinara sauce*

### ***Desserts***

#### ***Flourless Chocolate Cake (GF)***

#### ***Key West Lime Cake***

#### ***Vegan Blueberry Cobbler (V)***

**[www.cmrestaurantweek.com](http://www.cmrestaurantweek.com)**

***Reservations at [www.resy.com](http://www.resy.com)***

**[www.madbatter.com](http://www.madbatter.com)**