

# FOOD & DINING

**ALL NEW DINNER SPECIAL!**  
**2 Entrees FOR \$20.00**  
 Sunday - Thursday 4pm-6pm

**AND Don't forget our**  
**2 FOR \$16.00**  
 Breakfast and Lunch Menus  
 Monday - Friday

**Surfside Restaurant**  
 Call: 541-997-8263

Try your hand at homemade salsa



Tortilla chips just aren't the same without salsa, a spicy sauce that has many variations. Many people enjoy store-bought salsa, but home chefs and foodies might want to try their hands at homemade salsa, which can be just as delicious as a restaurant-quality variety. If you like your salsa to come with a little extra kick, consider the following recipe for "Fiery Corn Salsa" from Kelley Cleary Coffeen's

"200 Easy Mexican Recipes" (Robert Rose).

**FIERY CORN SALSA**  
 Makes 2 cups

- 1/4 cup olive oil
- 3 tablespoons freshly squeezed lime juice
- 2 teaspoons minced fresh cilantro
- 3 tomatoes, seeded and diced
- 1 1/2 cups corn kernels
- 2 to 3 jalapeno peppers, seeded and diced
- Salt and freshly ground black pepper

1. In a large bowl, combine oil, lime juice and cilantro. Add tomatoes, corn and jalapeno to taste. Mix well until corn mixture is well coated. Season with salt and pepper to taste. Transfer to an airtight container and refrigerate, stirring occasionally, for 1 hour or up to 2 days.

Tip: In place of the corn kernels, you can use canned corn, drained; frozen corn, thawed; or corn from the cob, cooked on the stove top. For a smoky flavor, use corn grilled on the barbecue grill.

**Mo's Restaurant**  
**PARMESAN CRUSTED PETRALE SOLE**  
**FOR ONLY \$12.95**

and for dessert...  
 SNICKER OR PEANUT BUTTER PIE FOR \$5.95

Every Month Mo's has brought in special "Motivation for Kids" tables which raise money for local charities that are devoted to helping the wellbeing of local children. This month C.R.O.W is the local charity being honored.

Mo's Old Town, Florence • Daily 11 am - 8 pm  
 Serving Bowls of comfort for Over 50 Years



**Waterfront WINE STORE & PROVISIONS**

*We're the perfect wine store before your next culinary adventure.*

Light Breakfasts - Pastries - Sandwiches  
 Salads - Provisions  
 Wine by the Glass or Bottle  
 Craft Beer - Coffee - Tea - Sodas

Open Daily 10am-5pm - Closed Monday  
 1300 Bay Street, Florence, OR • 541-590-3880  
 WaterfrontWineStore.com

**RESTO BAR**

Where good friends & great food come together!

1 2 8 5

**PIZZA PASTA SEAFOOD**

**Wednesday dinner special:**  
 10 oz. Prime Rib and Salad, with your choice of Pasta or Potatoes!

**Great Food**

Happy Hour • Monday-Friday 3:00pm to 5:00pm  
 Enjoy discount food and drink specials at the bar!

1285 Bay Street in Old Town Florence • (541) 902-8338

Try one of our mouthwatering Salads or Sandwiches

"A great treat before or after Golf!!"

**Daily Happy Hour 3-6pm**

Open Daily for Lunch menu offered from 11-6pm  
 Homemade Soup Daily  
 Beer, Wine, Cocktails

**THE GRILL RESTAURANT & LOUNGE**  
 AT SANDPINES

1201 35th Street at Kingwood, Florence  
 Highway 101 & 35 St. 541-997-4623

**Fine Dining for Dads & Grads**

Book your reservations today for graduation, and Father's Day!

Wine, Beer, Martinis, Small Plates, Seafood, Dessert

Serving Lunch & Dinner  
 Open 6 Days a week at 11am, Closed Tuesday  
 Located in the Historic Kyle Building in the heart of Old Town Florence

1297 Bay Street Florence • 541-997-1133  
 www.bridgewaterfishhouse.com



**Le Bouchon**  
 Wine Bar & Kitchen

The 5 Course Wine Dinner  
 The Menu Just Announced.  
 June 2nd - Only 25 Seats left

A Special Wine Dinner for You.  
 On June 2nd at 7pm Le Bouchon will hold an amazing 5 Course Dinner paired with the wines from Sineann Winery. Just \$70 a person. Seating is limited to 25.

**The Menu**

**COLD APPETIZER**  
 Scallop Ceviche Succulent Bay Scallops, with mango, onion, cilantro in citrus fruit juices with avocado.

**HOT APPETIZER**  
 Pork Stuffed Tenderloin Granny Smith apples, pecan pesto, Jerusalem artichoke, and a light au jus.

**FISH COURSE**  
 Sole Ratatouille Zucchini, carrots, eggplant, peppers, olives, tomato, onion, roasted garlic and fresh herbs, with mozzarella and parmesan cheese.

**MEAT COURSE**  
 Frenched Lamb Riblets Southern White Grits, with Andouille sausage, and a Balsamic reduction.

**DESSERT**  
 Crème Anglaise Custard Tart with fresh berries.

**CHEESE COURSE**  
 Brie, Gouda and Blue cheese with fig and poker pecans and roast hazelnuts.

1277 BAY STREET, OLD TOWN FLORENCE  
 WINES • LOCAL AND IMPORTED CRAFT BEERS • LIGHT FARE  
 541-902-1391  
 LEBOUCHONPROVISIONS.COM  
 OPEN DAILY 11AM-CLOSE, CLOSED MONDAY

Happy Hour 4-6pm