

Dinner

Priced per person.

Appetizers

Jumbo Shrimp Cocktail

\$7.95

Crab Stack

Lump Crab Meat and Fried Green Tomatoes
layered with Louis Remoulade and Micro Greens

\$8.95

Scallops Three Ways

Coquilles St. Jacques, Bacon-wrapped, and Casino
Micro Greens

Served on a bed of Rock Salt

\$9.25

Prosciutto-wrapped Asparagus

Mascarpone and Golden Balsamic Vinaigrette

\$5.50

Anise-glazed Duck*

Fava Bean, Crusty Bread
Chili Oil

\$7.95

Fennel-crusted Salmon*

Crab-stuffed Squash Blossoms
Blistered Grape Tomatoes

Basil Oil

\$5.95

Chevre-stuffed Artichokes

Mâche, Peperonata, Olive Oil

\$5.50

Salads

Seasonal Mixed Field Greens with choice of Dressing

\$3.25

Crisp Caesar Salad with Romaine Lettuce and Homemade Croutons
tossed with Traditional Caesar Dressing and Parmesan Cheese

\$5.25

Mesclun Greens, Roma Tomatoes, Crumbled Goat Cheese,
Dijon Flat Bread, and Tarragon Vinaigrette

\$4.50

Hearts of Bibb Lettuce, Crispy Bacon, Pumpkin Seeds,
Sun-dried Cranberries, and Warm Honey Mustard Dressing

\$4.25

Summer Bibb Salad

Mango, Strawberries, Goat Cheese, Pepper Cracker, Raspberry Vinaigrette

\$4.25

Minted Romaine Salad

Grapes, Ricotta Salata, and Toasted Almonds, Grape Vinaigrette

\$4.25

Soups

Chilled Vichyssoise

\$3.50

Tomato Gazpacho

\$3.50

Fruit Gazpacho

\$3.95

Shrimp Bisque

\$4.95

Crab and Asparagus

\$4.95

*The consumption of raw or undercooked foods may cause food borne illness, especially for those with certain medical conditions.

Prices subject to change.

10/09

Dinner Entrées

All entrées include Chef's choice of Vegetable and Starch, Freshly Baked Bread, Coffee, and Tea.

****Filet of Beef Tenderloin***

Served with Demi-glace and Béarnaise

\$36.50

Add Crab Cake topped with Lemon Thyme Beurre Blanc \$41.50

Add Maine Lobster Tail with Saffron Veloute (market price)

Pine Nut and Rosemary-crusted Rack of Lamb*

Red Wine Butter Sauce

\$38.00

****Petit Filet of Beef and Crab-stuffed Jumbo Shrimp***

Served with Caprese Salsa and Béarnaise

\$36.50

Crab Cakes

Crispy Leeks, Lemon Thyme Beurre Blanc

\$30.95

Pan-seared Sea Bass*

Served over Baby Green Beans, Corn, and Country Ham with Saffron Butter Sauce

\$32.00

Grilled Red Snapper and Shrimp*

Served with a Sauté of Fennel, Zucchini, and Blistered Tomatoes

\$29.00

Veal Oscar*

Sautéed Medallions garnished with Lump Crab Meat, Asparagus, and Béarnaise

\$39.00

Country Club Chicken Breast

Stuffed with Herbed Cream Cheese and served on a Crispy Potato Cake

Topped with Julienne of Smithfield Ham and complemented by a Light Supreme Sauce

\$24.50

Chicken Francaise

Sun-dried Tomato Risotto Cake, Wilted Spinach, White Wine Butter Sauce

\$24.50

Seared Chicken with Crispy Shrimp and Scallop Brochette

Lemon-scented Jasmine Rice with Sweet Soy and Shiitake Sauce

\$29.00

Peppered Beef Tournedos*

Wild Mushroom Bread Pudding and Cabernet Pan Sauce

\$34.00

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**Certified Angus beef

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