

Dinner

Priced per person.

Appetizers

Jumbo Shrimp Cocktail

\$7.95

Scallops Three Ways

Coquilles St. Jacques, Bacon-wrapped, and Casino

Micro Greens

Served on a bed of Rock Salt

\$9.25

Crab Stack

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

\$8.95

Prosciutto-wrapped Asparagus

Mascarpone and Golden Balsamic Vinaigrette

\$5.50

Anise-glazed Duck*

Fava Bean Hummus, Crusty Bread
Chili Oil

\$7.95

Chevre-stuffed Artichokes

Mâche, Peperonata, Olive Oil

\$5.50

Salads

Seasonal Mixed Field Greens with choice of Dressing

\$3.25

Baby Greens with Sliced Saga Bleu, Toasted Walnuts, Roasted Red Peppers,
and Grilled Portobella Mushrooms enhanced with Balsamic Vinaigrette

\$5.25

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

Minted Romaine Salad

Grapes, Ricotta Salata, and Toasted Almonds, Grape Vinaigrette

\$4.25

Soups

Wild Mushroom

with Cognac

\$4.25

Tomato Basil

with Fresh Mozzarella

\$3.50

Roasted Red Pepper

with Artichoke Pesto

\$3.95

Lobster Bisque

\$5.50

She Crab

\$4.95

Warm Saffron Vichyssoise

\$3.50

Butternut Squash

\$3.50

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

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

Prices subject to change.

10/09