

THE
AZALEA
Room
FINE DINING

Starters

FIVE ONION SOUP 5
Served with pastry

SOUP DU JOUR 5
Chef's seasonal ingredients

VG GF **VEGETABLE SOUP** 4
Blend of vegetables in a vegetable broth

V **CROASDAILE VILLAGE SALAD** 4.5
Mixed baby greens topped with dried cranberries and candied pecans then finished with feta cheese and raspberry vinaigrette

CLASSIC WEDGE SALAD 6.5
Iceberg lettuce topped with bacon, diced tomatoes, blue cheese crumbles and bleu cheese dressing

GF **AZALEA SHRIMP COCKTAIL** 11
Jumbo shrimp served with bloody mary cocktail sauce

LUMP CRAB CAKES 12
Lump blue crab cakes finished with lemon aioli and roasted red pepper coulis, topped with micro dill

Entree's

Dishes are designed to be served with the stated accompaniments.
Substitutions are allowed.

HAND CUT FILET 22
6 ounce filet of beef finished with red wine demi-glaze and herbed compound butter, served with squash medley and gouda gratin potato

FILET OSCAR 25
Tender filet topped with lump crab meat, asparagus, and bearnaise sauce, served with chop house-baked potato

STEAK FRITES GF 23
Tender filet medallions served with crispy thin-cut fries and brandy cream sauce, served with a light dijon green salad

CROASDAILE VILLAGE PORK CHOP GF 22
Prime bone-in pork chop topped with roasted corn sauce, served over sweet potato hash and broccolini

PAN ROASTED CHICKEN GF 17
Pan-seared bone-in chicken breast finished with herb au jus, served with gouda gratin and roasted rainbow carrots

MOROCCAN ROASTED CAULIFLOWER GF VG 18
Moroccan spiced cauliflower steak served atop smashed chickpeas and served with parsley & pine nut pesto

CITRUS SALMON 23
Fresh hand-cut, North Atlantic salmon finished with citrus herb butter, served with farro risotto and pattypan squash medley

PAN SEARED SCALLOPS 24
Large scallops served over cauliflower puree with warm bacon and herb dressing, served with gouda gratin and grilled asparagus

CHEF'S FEATURE Market Price
Chef's seasonal selections, changes weekly

Fresh Sides

- GRILLED ASPARAGUS 2.00
ROASTED RAINBOW CARROTS 2.00
PATTYPAN SQUASH MEDLEY 2.00
SAUTÉED BROCCOLINI 2.00
SWEET POTATO HASH 2.00
GF V CHOP HOUSE BAKED POTATO 2.00
Butter, Sour Cream, Chive
FARRO RISOTTO 2.00
GOUDA GRATIN POTATO 2.00
FRITES 2.00

Dessert

- CHEESECAKE 5
FLOURLESS CHOCOLATE CAKE 5
BOURBON BREAD PUDDING 5

Beverage Selection

- HOT PEKOE OR HERBAL TEA 1.00
SODA 1.50
ICED TEA
COFFEE

Wine Pairings

	Class	Bottle
SEAGLASS CHARDONAY	5	16
SEAGLASS SAUVIGNON BLANC	5	16
THREE THIEVES ROSE	5	16
THREE THIEVES RED BLEND	5	16
FRE NON ALCOHOLIC CHARDONAY	5	16
FRE NON ALCOHOLIC RED BLEND	5	16
AVISSI PROSECCO BRUTE	8	24
TERRA D'ORO BARBARA	9	27
FOUR GRACES PINOT GRIS	10	30

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness