

TERRACE VIEW DINING ROOM MENU

Choice of Soup and Salad

Soups du Jour – today's featured regular and low sodium soup

French Onion Soup Gratinee – caramelized onion broth topped with herb crostini and melted Swiss cheese

Fresh Seasonal Salad of the Day

Caesar Salad – crisp romaine lettuce, croutons, shredded parmesan cheese, creamy Caesar dressing

House Salad – fresh tomatoes, cucumbers and shredded carrots over crisp iceberg lettuce, served with choice of dressing

Entree salads served with your choice of:

Blue cheese, feta cheese, cheddar cheese, herb croutons and your choice of dressing

Above Entree Salad with your choice of:

Chilled shrimp, crispy chicken or grilled chicken

Choice of Appetizer

Tuna Tartar Wontons – Sushi grade tuna with green onions, sesame and ginger on crispy wontons with avocado, wasabi mayonnaise and sweet soy glaze

Shrimp Cocktail -Served on a bed of iceberg lettuce with cocktail sauce and lemon

Burrata Mozzarella- Grilled Ciabatta, balsamic heirloom cherry tomatoes, eggplant caponata, freshly ground black pepper and basil oil

Choice of Entrees

Filet Mignon – grilled angus beef tenderloin finished with herb butter

“Land and Sea - Petite beef tenderloin with sautéed jumbo shrimp, lobster ravioli, sautéed spinach and lobster demi-glace

Fresh Atlantic salmon – pan-seared, grilled or poached
served with lemon dill sauce

Grilled Jumbo Shrimp Pasta- Grilled marinated jumbo shrimp served over spaghetti crudo with fresh tomato, garlic, red onions, capers, scallions, parsley and extra virgin olive oil

Meyer Lemon Grilled Chicken Breast- Grilled boneless, skinless chicken breast marinated in Meyer lemon and garlic, served with Meyer lemon white wine veloute

Lemon Parsley Baked Cod - Baked Cod with lemon zest, parsley
and lemon white wine velouté

Apple Stuffed French Chicken Breast- Baked bone-in French chicken breast with apple-sage stuffing and cranberry-orange chutney

Steak Frites, Salad - Seared petite filet mignon cooked a la minute and served with French fries, mesclun salad, roasted tomato vinaigrette and veal demi-glace au jus

Angus Sirloin Burger– Char-Grilled Fresh Angus beef burger
topped with cheese, lettuce, tomato served on a toasted brioche bun

Omelets - Freshly prepared your way with Farm Fresh Eggs or Egg Beaters

Please ask your server about our daily specials

Catch of the Day - Chef's daily seafood special featuring responsibly sourced seafood prepared to order by our award winning chef.

Choice of Side Dishes

Baked or Mashed Potato

Baked or Mashed Sweet Potato

Jasmine Rice

French Fries

Parmesan Truffle Fries

Steamed Broccoli

Sautéed Spinach

Steamed Carrots

Onion Rings

\$49.99 per person, plus tax and 18% service fee

Please call in advance for any food allergy concerns, we are not a nut free kitchen