

# Country House Restaurant Dinner

## Appetizers

Soup of the Moment - Depends on the Chefs Mood - Cup 10, Cup with Puff Pastry Crown 14 , Bowl	16
Fireside Salad - Caramelized Pecans, Blue Cheese Crumbs, Pear & Balsamic Vinaigrette	14
*Creamy Risotto - Sautéed Diced Shrimp, Garlic & Shallots	14
Cavatelli Pasta - Braised Beef Short Rib Meat Sauce & Shaved Parmesan Cheese	14
*Prince Edward Island Mussels - Roasted Garlic, White Wine & Herbs	14
Classic French Onion Soup - Lots of Melted Gruyère Cheese	14
“The Wedge” - Romaine Hearts, Blue Cheese Dressing, Bacon & Aged Balsamic	16
Sliced Fresh Tomato & Mozzarella - Basil, Olive Oil and Aged Balsamic Drizzle	16
*Homemade Jumbo Maryland Lump Crab Cake - South African Pepperdew Aioli	16
*Classic Caesar Salad - Garlic Croutons & Shaved Romano Cheese	16
*Sushi Grade Ahi Tuna - Emerald Green Seaweed Salad, Homemade Wasabi & Soy Sauce	18
* Sautéed Lobster Pot - Lots of Delicious De-Shellled Lobster Claw & Knuckle Meat	20

## Entrées

*Herb Roasted Chicken Breast - Portobello Mushroom Red Wine Sauce	34
Half A French Cut Roasted Duck - Wild Rice & Port Wine Black Cherry Reduction	36
*Fresh Filet of Wild Atlantic Salmon - Diced Lobster Beurre Blanc Sauce	38
*Seared Diver Sea Scallops - Risotto, Capers, Shallots & Cherry Tomatoes	38
*Seared Tuxedo Crusted Black & White Sesame Seed Ahi Tuna - Madeira Marin Sauce	38

## Steak & Chops

*Grilled Center Cut Pork Chop - Fresh Apple Cider Reduction	34
Braised Beef Short Rib - Potato Purée & Baby Carrots	34
* 6oz. Certified Black Angus Filet Mignon	36
*Grilled Long Bone Veal Chop - Sautéed Artichokes, Fingerlings & Baby Spinach	40
*Prime Dry Aged 18oz. Bone Out Certified Black Angus New York Strip Steak	50
*Prime Dry Aged 12 oz. Certified Black Angus Filet Mignon	52
*Prime Dry Aged 24 oz. Certified Black Angus Tomahawk Steak	52

Sides - Sautéed Mushrooms & Onions, Creamed Spinach, Melted Blue Cheese or Garlic Mashed Potatoes 6

Today's Sweets 10 /14 - Coffee or Tea 5 - Espresso 6 - Double Espresso 10 - Cappuccino 8