

Regular Dinner Menu

Appetizers

- Smoked chicken soup with broccoli and black beans
- Sweet Corn Chowder with italian parsley
- Wild mushroom soup with truffle oil and white balsamic vinaigrette
- Field green salad with tomatoes and white balsamic vinaigrette
- Caeser salad with garlic croutons and parmesan cheese
- Vine ripened tomato salad with wilted spinach, smoked bacon, and blue cheese
- Iced shrimp and stone crab claws with a trio of sauces
- Beef carpaccio with marinated red onion, capers, and roasted pepper aioli
- Fried calamari with eggplant, arugula, and spicy tomato sauce
- Coconut Shrimp with mango chutney, pineapple glaze, and crispy mizuna salad
- Balinese style chicken and beef satays with green and red curry sauces
- Tuna tataki with chinese mustard sauce, oba leaves, and coriander vinaigrette
- Crab and mango spring rolls with daikon, fresno chili, and balinese table sauce

Entrees

- Seared atlantic salmon with parsnip puree and lemon pepper-beurre blanc
- Alaskan halibut with green beans, shallots, and sauce meuniere
- Mustard crusted catfish with sweet corn, roasted peppers, and basil remoulade
- Maine Lobster Linguini with tomato concasse, caramelized fennel, arugula, and gremolita
- Crisp chinese duck with vegetable fried rice and spicy mandarin sauce
- Roasted free-range chicken with asparagus, jasmine rice, and banana-curry sauce
- Grilled beef tenderloin with roasted garlic-cheddar stuffed potatoes and balsamic chili reduction
- Gilled pork chops with a caramelized shallot sauce and broccoi au gratin
- Tandoori lamb chops with eggplant salad and yogurt-mint sauce
- Seared veal t-bone with grilled asparagus and whole grain mustard sauce
- Dry aged porterhouse steak with fingerlings and foie gras compound butter

Side Dishes

- Broccoli au gratin
- Sauteed spinach
- Sauteed asparagus
- Creamed spinach
- Sauteed green beans
- French fries

Onion rings
Garlic potato puree
Steamed jasmine rice
Baked idaho potato
Rosemary potato gratin

 **Desserts** 

Cili parfait with mixed berries
Crème brulee with seasonal berries
Banana cream pie with whipped cream
House made brownie cheesecake with creme de coco and caramel sauce
Warm chocolate cake with chocolate fudge
Fresh fruit plate with raspberry yogurt
Kentucky derby pie with bourbon and caramel sauce
Banana bread pudding with vanilla ice cream and butter run sauce

 **Selection of Ice Creams and Sorbets** 

Chocolate
Vanilla
Pistachio
Pineapple
Guava
Mango
Lemon
Raspberry
Lychee
Passion Fruit
Orange