

# today

**starter** new england crab cake  
served with apple relish, roasted bell pepper and rosemary remoulade

♥ grilled portabello mushroom and handpicked mesclun lettuce  
marinated with balsamic, fresh basil and virgin olive oil

♥ arugula, mint and vegetable salad  
garnished with feta cheese and sesame crusted flat bread

american navy bean soup  
simmered with root vegetables

baked sweet potato soup  
enhanced with smoked cheddar cheese

mango cream  
iced mango cream soup, spiced with fresh ginger

**didja (as in did you ever ...)**  
food you always wanted to try, but did not dare

frogs legs with provencale herb butter  
served with warm garlic bread

**main** grilled chicken breast  
served over fettuccine, tossed in mushroom cream (also available as a starter)

♥ broiled fillet of mahi mahi  
artichokes, sun ripened tomatoes and kernel corn medley

panko crusted jumbo shrimp  
artichokes, sun ripened tomatoes and kernel corn medley

\* tender roasted prime rib of american beef au jus  
baked potato with traditional toppings

zucchini and eggplant parmigiana  
vegetarian entrée; served on pomodoro sauce

**from our  
comfort kitchen** bacon mac n' cheese (b.m.c.)  
apple wood smoked bacon, with aged cheddar cheese  
topped with a grilled, marinated chicken breast

♥ denotes healthy options which are low in fat, cholesterol and sodium

# after dinner

desserts grand marnier soufflé  
served with orange vanilla sauce

cappuccino pie  
coffee ice cream pie with whipped cream

♥ apple pie  
buttery apple cinnamon filling with nice crust

warm chocolate melting cake  
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream  
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

## beverages

freshly brewed coffee, regular or decaffeinated  
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

### specialty coffee

cappuccino \$2.95 latte \$2.95 espresso \$1.95

### \* liqueurs

sambuca • kahlúa • grand marnier • disaronno amaretto  
baileys irish cream • frangelico

### \* cognacs and brandies

hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.  
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

### \* dessert wines and ports

croft distinction • graham's six grapes  
washington hills, late harvest sweet riesling

\* regular bar prices apply