chef's

Discover recipes that our own chefs enjoy with friends and family, showcasing craftsmanship and a passion for cooking.

freshly baked breads
Specially crafted for tonight's menu

beverages

See our wine list, Medallion app menu or QR code menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection

____ starters ____

Chef's Charcuterie artisanal meats, dijon mustard, red onion compote

Bay Scallop Cocktail

curly endive, pancetta sage vinaigrette

Twice-Baked Goat Cheese Soufflé (v) ♀ garlic cream, pear & hazelnut arugula salad

____ salad/soups ____

Classic Cobb Salad chicken breast, boiled egg, tomato, avocado, bacon, blue cheese crumble, vinaigrette dressing

Carrot, Ginger and Coconut Chilled Soup (v) leeks, herbs

neuting coalcook shellfish or eggs may increase your risk of foodborne lifness, especially if you have certain medical

Cream of Porcini and Mushroom Soup creamy shallot froth

pasta

pastas are made fresh daily in Sabatini's Pasta Room

Potato Gnocchi (v) roasted tomato, crumbled gorgonzola Fettuccine Alfredo (v)
rich parmesan cream sauce

= mains ===

Country-Style Vegetable Crockpot (v) topped with mashed poatoes

Trout Amandine* ♥
whipped potatoes, melted greens, lemon

Bouillabaisse Fish Stew, Saffron-Aioli Crouton shrimp, scallops, snapper, clams

Grilled Cornish Game Hen, Lemon-Rosemary Fragrance olive-feta relish, crispy roasted potato and peppers

Roasted Pork Tenderloin*
roasted potatoes, house-made applesauce,
spinach

Carved Beef Tenderloin, Romesco Sauce* mushroom-barley pilaf, butter-grilled sweet potato, zucchini

princess favorites

Princess Shrimp Cocktail lettuce chiffonade, cocktail sauce

Romaine & Kale Caesar Salad (v) parmesan, crispy chickpeas, caesar dressing

French Onion Soup gruyère cheese crouton

Seared Salmon, Mango Chutney* vegetable medley, basmati rice

Pan-Roasted Chicken Breast pan gravy, roasted potatoes, market vegetables