

DINNER

STARTERS

Lobster Raviolo

Oversized Lobster Ravioli with Roasted Bell Pepper-Tarragon Sauce
12

Braised Beef Croquette

Crisp Exterior, Rich and Savory Interior, Sweet and Sour Cabbage and Natural Jus
9

Bronzed Diver Scallops

Pan Seared Gulf Maine Scallops, Bell Pepper Relish, Aged Balsamic and Extra Virgin Olive Oil
12

House-Smoked Canadian Salmon

Sliced Smoked Salmon, Smoked Salmon Tartare and Toasted Brioche
11

Shrimp Cocktail

Traditional Accompaniments...Cocktail Sauce and Lemon
16

Shrimp Tempura

Low Sodium Soy and Peanut Sauce
10

SOUPS

Spaghetti Soup -5 *With Meatballs* -6

New England Clam Chowder -7

Caramelized Onion and Beef Barley -6

SALADS

Caesar

Crisp Romaine, Herbed Croutons, Grated Parmesan Cheese with Traditional Dressing
9 ▪ With Entree 5

Garden

Mixed Greens, Cucumber, Tomatoes, Red Onion and House-Made Croutons, Balsamic Vinaigrette
8 ▪ With Entree 4

Birmingham Salad

Mixed Greens, Roquefort Cheese, Toasted Pecans, Dried Cherries and House-Made Croutons
Balsamic Vinaigrette
12 ▪ With Entree 7

Chopped Salad

Iceberg Lettuce and Hydro Watercress with Bacon, Hard-Cooked Egg
Tomato and Cheddar-Chive Crouton, House-Made 'Green Goddess'
11 ▪ With Entree 6

Add the Following to ANY Salad to Create a Light Yet Satiating Main Course

Grilled 6oz. Chicken Breast -6
Grilled Shrimp -7

Grilled Salmon -7
Grilled 5oz. Flat Iron Steak -7

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

MAIN COURSE

Morel Stuffed Chicken

Amish Chicken Breast, Morel Mushroom Mousseline, Potato Purée, Asparagus

29

Braised Short Ribs

Whipped Potatoes with Glazed Root Vegetables, Fried Leeks

29

Lacquered Whitefish

Broiled Lake Superior Whitefish Filet, Potato Purée and Seasonal Vegetables

18

Roasted Half Chicken

Semi-Boned with Pan Gravy, Whipped Potato and Seasonal Vegetables

19

Flat Iron Steak

Heartily Seasoned USDA Choice, Wild Mushrooms, Potato Purée, Seasonal Vegetables and Zip Sauce

22

Roasted Atlantic Salmon

Yellow Corn Polenta, Truffled Beets, Braised Chard, Fine Herb Beurre Blanc

25

12 oz Pork Chop

Truffled Potato Purée, Late Harvest Vegetables, Port Wine Jus

23

Veal Marsala

Sautéed Scaloppini of Veal, Dauphinois Potato, Seasonal Vegetables, Marsala and Wild Mushroom Jus

27

Market Fish

Determined and Priced Daily...Reflecting Seasons Bounty

STEAKS • CHOPS

Filet Mignon

USDA Choice, Truffled Potato Purée, Creamed Spinach, Glazed Carrots, Cognac Jus

39

14oz. Ribeye Steak

USDA Choice, Smoked Bacon Bordelaise, Potato Purée

34

Rack of Lamb

Dauphinois Potatoes, Seasonal Vegetables and Tart Cherry Jus

39

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.