

Fall Dinner Menu

Appetizers

Baked Brie in Puff Pastry

Cinnamon and Apple Compote. Brandied Butternut Puree

10

Spicy Shrimp Egg Roll

Asian Slaw and Thai Peanut Dipping Sauce

12

Beef Cannelloni

Braised Short Rib and Ricotta Stuffing. Beef Ragu

11

Butternut Bisque

Cinnamon Creme Fraiche.
(Brandy Drizzle Upon Request)

5 & 6

Salads

Apple and Pecan

Baby Greens, Sun Dried Cranberries, Crispy Flatbread
Creamy Apple-Maple Dressing

8

Mixed Baby Greens

Cucumber, Tomatoes, Red onions
Drunken Cranberry Vinaigrette

6

Grilled Caesar Salad

Romaine Hearts, Parmesan Croutons,
Classic Caesar Dressing

7

Entrees

Maple Roasted Statler Chicken

Warmed Apple, Bourbon and Pecan Chutney

17

Baked Haddock Bella-Vista

Tomatoes, Peppers, Onions and Provolone

17

Grilled Veal Chop Marsala

Pappardelle Pasta

36

Bacon Wrapped Filet Mignon

Truffled Demi Glace

40

**Above Entrees Served with Daily Vegetable and
Choice of Rice Pilaf or Au Gratin Potatoes**

Creamy Pumpkin Risotto

Fresh Sage, Caramelized Shallots, Asiago Cheese

18

Deductibles Menu

English muffin Pizza

5

Pasta with sauce

6

Chicken Fingers with Fries

7

Members Lounge Ideas

Chicken Wings with Thai Peanut Sauce

\$4

Fried Dough Pizza

\$4

Loaded Potato Wedges

\$4

Chili and Cheese Nachos

\$4

Cajun Popcorn Shrimp

\$4