

Chef T's Garden Grill
Dinner Menu
Fall 2009

Starters

Soup of the day

All of our soups are made with the freshest ingredients in house daily
Cup 3.50...Bowl 4.95

Caesar Salad

The world Famous!

A Classic! Crisp romaine, classic creamy Caesar dressing with buttery garlic croutons,
anchovies & parmesan Cheese

7.95

Add to any entree for only 3.00

Vine ripened Tomato and Mozzarella Salad

Fresh Basil, extra virgin olive oil, crumbled gorgonzola & a balsamic reduction drizzle
8.95

Gulf Shrimp Cocktail

Colossal Shrimp refreshingly chilled and served with a classic spicy cocktail sauce
8.95

Maryland Style Crab Cakes *

100% Jumbo lump crab meat with fine diced red bell pepper & hints of horseradish
perfectly paired with our Chipotle mayo & sweet corn relish

10.95

Chef T's Baked Escargot

Baked in a fresh herb butter sauce with finely chopped prosciutto ham
Wild mushrooms & topped with a parmesan cheese topping

8.95

* denotes our house favorites

Entrees

Entrees are served with baguette bread and your choice of a soup, or house salad

Chef T's Stuffed Chicken Piccata

Chicken breast pounded, stuffed with prosciutto Ham, topped with mozzarella cheese, sautéed with sun dried tomato, lemon, capers, wild mushrooms, butter and fresh parsley

19.95

Chicken Marsala *

Chicken breast pounded, sautéed with wild mushrooms, minced garlic, Marsala wine, fresh sage & a veal reduction

17.95

Veal Marsala

Prepared exactly the way as Chicken Marsala with fresh pounded scaloppini of Veal

20.95

Veal Saltimbocca *

Veal scaloppini sautéed with prosciutto ham, shallots & fresh sage in a sherry wine sauce

21.95

Veal with Cream and Peas

Veal scaloppini lightly floured with, shallots, white wine & Madeira with a touch of cream & sweet English peas

20.95

Chicken San Pretonio

Chicken breasts pounded & lightly floured, then sautéed with White wine, Shallots, parmesan Cheese & white truffle oil.

18.95

Specialty Dishes

Fresh Catch of the Day Market Price

Our Fish is brought in fresh Daily

Surf n Turf Market Price

Ask your server what the chef is pairing today

Maple leaf Farms Duck Breast *

This 7 ounce breast is pan seared crispy, then roasted medium & served with an orange sesame glaze 22.95

Filet Mignon *

Certified Angus Filet perfectly seasoned & cast iron skillet seared to your desire with a brandy, wild mushroom demi Sauce or crumbled gorgonzola Cheese

6oz 24.95.....8oz 29.95

Pasta Dishes

Lobster Ravioli

Tender pillows of pasta stuffed with lobster, crabmeat & ricotta cheese, with sun dried tomatoes, shallots in a light Sherry & Brandy cream sauce & topped with lobster meat

26.95

Pasta Carbonara *

A classic Roman dish of egg, cream, parmesan, prosciutto ham & Sweet English Peas

17.95

Gnocchi of the Day

An Italian classic. These light potato dumplings are great as an entrée Or an appetizer. Ask your server how the chef is preparing them today

Entrée 19.95 Appetizer 12.95