



## DINNER MENU

### Soups and Appetizers

**Portobello Bisque \$7**

**Zesty Homemade Gazpacho \$6**

**Manhattan Clam Chowder \$8**

**Sweet Lump Crab & Corn Cakes \$12**

Two mini cakes garnished with a lobster-red pepper vinaigrette

**Calamari Adriatic \$9**

Calamari rings lightly dusted with seasoned flour and fried golden brown  
Served with our homemade marinara sauce

**New Zealand Mussels \$9**

Sautéed in white wine, lemon and a blend of fresh herbs

**Sugarcane-Skewered Black Tiger Shrimp**

With Lemongrass Marinade **\$12**

**Thick Cut Bruschetta (Great for Sharing) \$8**

Fresh Rosemary-olive bread grilled and topped with roasted plum tomatoes, red onion and fresh basil baked with a blend of fresh mozzarella and parmesan

**Eggplant Caprese \$10**

Grilled eggplant layered with red and yellow Jersey tomatoes and fresh mozzarella then drizzled with a Balsamic reduction

### Salads

**Classic Caesar \$8**

Our zesty version of the Caesar salad with shaved parmesan

**Chophouse Salad \$9**

Crisp mixed greens with sweet peppers, cucumbers, red grapes, diced tomatoes, orange slices and Bermuda onion, tossed with our Sweet Vidalia Onion Vinaigrette

**Warm Rock Shrimp Salad \$9**

Avocado, cucumbers and grape tomatoes tossed with arugula in a warm ginger vinaigrette

**Iceberg Wedge Salad \$8**

With applewood bacon crisps, diced tomatoes and our house blue cheese dressing

## **Pasta**

### **Lobster Ravioli \$18**

Ravioli stuffed with chunks of lobster and tossed with sundried tomatoes, kalamata olives, shallots, basil and white wine

### **Fresh Rolled Cavatelli \$15**

Tossed with fresh sweet Italian sausage, roasted plum tomatoes, wilted baby spinach, portabella mushrooms, cracked black pepper, fresh herbs, olive oil and white wine

## **Fins & Shells**

### **Porcini Crusted Chilean Sea Bass \$23**

Chilean sea bass baked with a porcini mushroom crust, accompanied by sautéed spinach and a mushroom leek ragout

### **Fresh Alaskan Halibut Filet \$29**

Fresh halibut sautéed in white wine and olive oil, finished with red and green grapes

### **Seared Green Tea Salmon \$19**

Broiled to perfection atop a cedar plank and topped with a Cilantro Riesling butter

### **Grilled Jumbo Shrimp \$27**

Served with asparagus and shiitake mushroom risotto

### **Seared Sesame Ahi Tuna \$18**

Served with Asian slaw, wasabi, a sake-soy reduction and pickled ginger

## **Meats & Poultry**

### **Chicken Chevre \$22**

Chicken breast stuffed with farmer's milk goat cheese and fresh herbs, then sautéed in a mushroom port wine reduction

### **Roasted Free Range Half Chicken \$18**

With a lemon-rosemary reduction and mashed potatoes

### **Hazelnut Crusted Meatloaf \$16**

Served with roasted garlic red skin mashed potatoes

### **Veal Osso Buco \$28**

Melt in your mouth veal shank, slowly braised till tender with chicken Stock, white wine, vegetables and fresh cut parsley

### **Pomegranate Marinated Pork Chop \$22**

Tender 10 oz. bone-in grilled to perfection and topped with a port-demi reduction

### **Twin Cut Lamb Chops \$30**

Two 5oz. thick cut lamb chops, grilled and served with a ragout

### **Cracked Pepper NY Strip \$34**

Juicy 12 oz. char-grilled to your liking and topped with a roasted shallot and pepper steak butter

### **Bone In Filet \$35**

10 oz. Filet mignon grilled and topped with a thin slice of blue veined gorgonzola cheese and a burgundy reduction

### **Palmer's Filet \$29**

8 oz. Filet mignon, pan seared and covered with a truffle mushroom ragout

## **Side Orders**

Tuscany Herbed Pasta \$7

Sautéed Crispy Garlic Spinach \$8

Sherried Wild Mushrooms \$9

Parslied Potatoes \$7

Roasted Asparagus \$9

Roasted Jersey Tomato \$7

Roasted Garlic Redskin Mashed Potatoes \$7

Crab Mac & Cheese Casserole \$9

## DESSERTS

**Lattice Apple Tart**                    **\$7**

Served warm with vanilla ice cream

**Chocolate Lava Cake**                **\$7**

Rich chocolate cake with a warm chocolate center

**Opera**                                        **\$8**

Flaky pastry layered with chocolate mousse and cream

**Almond Tuile**                              **\$8**

Served with either fresh berries and whipped cream or ice cream

**Peach Fragipane**                        **\$8**

Almond crust filled with peaches

**7 Layer Red Velvet Cake**   **\$8**

Mild chocolate flavored rich red cake with cream cheese icing

**Cheesecake**                                **\$7**

Creamy NY style cheesecake

**Chocolate Ganache**                    **\$8**

Chocolate mousse surrounded with a rich chocolate coating

**Mini Size Desserts for Sharing**

For 2    \$9

For 4    \$18

For 6    \$27



## RESTAURANT HOURS

### MONDAY THRU FRIDAY

BREAKFAST a la Carte	6:30 AM TO 10:30 AM
BREAKFAST BUFFET	6:30 AM TO 10:00 AM
LUNCH	11:30 AM TO 3:00 PM
DINNER	5:00 PM TO 10:00 PM

### SATURDAY & SUNDAY

BREAKFAST a la Carte OR BREAKFAST BUFFET	7:00 AM TO 11:00 AM
LUNCH	12:00 PM TO 3:00 PM
DINNER	5:00 PM TO 10:00 PM

### ROOM SERVICE

DAILY	6:30 AM TO 10:30 PM
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