

## Altnaveigh Inn & Restaurant Luncheon Menu

February 2010

### APPETIZERS

- Maryland Crab Cakes** .....\$9.00  
*Crispy Maryland-style crab cakes, bedded on field greens tossed in fresh lime, olive oil and cracked black pepper. Served with a tangy aioli of garlic, lime, and chili peppers.*
- Grilled Portabella Mushrooms** .....\$8.50  
*Marinated Portabella mushroom caps filled with Roma tomatoes, garlic and fresh Mozzarella cheese then oven-baked until bubbly. Served over wilted baby spinach leaves and topped with a reduced balsamic drizzle.*
- Steak Bruschetta** .....\$9.00  
*Marinated steak, thinly sliced, served over crispy French bread, sautéed Roma tomatoes, garlic, chopped basil and fresh Mozzarella. Drizzled with a reduced balsamic vinegar. We can do this dish without steak if requested.*
- Classic Shrimp Cocktail** .....\$9.00  
*Five crispy-cold cocktail shrimp served over greens and topped with our homemade zesty red cocktail sauce.*

### SALADS

- Tuna Fish Salad Plate or Fruited Chicken Salad Plate** .....\$12.00  
*White tuna salad or fruited chicken salad arranged with an assortment of side salads and fresh fruit. Served with garlic toast points.*
- House Garden Salad** ..... \$6.50 Full / \$4.50 / Petite  
*Field greens combined with garden vegetables, dried fruits, croutons and toasted sunflower seeds. Served with your choice of dressings.*
- Classic Caesar Salad** ..... \$9.00 Full / \$6.50 Petite  
*Crisp romaine greens, shaved Pecorino Romano cheese, garlic croutons and toasted pine nuts tossed in a creamy garlic Caesar dressing.*
- Spinach Salad ala Maison** ..... \$9.50 Full / \$7.50 Petite  
*Tender spinach leaves served with sautéed pears, red onion, chopped bacon, Pecorino Romano cheese and candied walnuts. Served with a sweet and sour honey dressing.*
- Confit Duck Salad** ..... \$15.00 Full / \$9.00 Petite  
*Roasted confit duck leg, dried cranberry, apricot, golden raisins and toasted sunflower seeds served over field greens tossed with sweet and sour honey dressing. Finished with shaved Pecorino Romano cheese.*
- Arugula & Pear Salad** ..... \$9.50 Full / \$7.50 Petite  
*Arugula greens tossed in red wine vinaigrette with a hint of cracked black pepper. Served with sautéed pears, candied almonds and shaved Pecorino Romano cheese. Finished with Prosciutto ham and a toasted crust topped with balsamic-simmered onions and Boursin cheese.*

### TOP YOUR SALAD SELECTIONS

- Pistachio Encrusted Tuna** .....\$6.50
- Grilled Breast of Chicken** .....\$6.00
- Sautéed Shrimp** .....\$8.50

## SANDWICHES

- Grilled Chicken or Sliced Turkey Club Sandwich** .....\$10.00  
*Your choice of meats on a triple-decker sandwich with fresh lettuce, sliced tomato, and smoked bacon. Classic mayonnaise.*
- Chicken Salad Sandwich** .....\$9.50  
*Fruited chicken salad sandwich served with a side salad and homemade deep fried potatoes.*
- Monte Cristo Sandwich** .....\$10.50  
*Triple-decker sandwich consisting of sliced turkey, ham, and Swiss cheese. Sandwich is dipped into beaten egg and grilled just like French toast until golden brown. Served with powdered sugar and maple syrup.*
- Grilled Portabella Sandwich** .....\$10.00  
*Grilled portabella mushrooms, wilted spinach and fresh Mozzarella drizzled with a balsamic vinaigrette served on a toasted Kaiser roll.*

## ENTRÉES

*All entrees are served with a basket of luncheon rolls, a small house salad, and the chef's choice of a starch and vegetable.*

- Filet Mignon Wrapped in Bacon** .....\$18.00  
*5 ounce filet wrapped in bacon, topped with crumbled Gorgonzola cheese and baked until bubbly brown. Served with our classic demi-glaze and dollops of Hollandaise sauce.*
- New Zealand Lamb & Cornish Game Hen Combo Plate** .....\$18.00  
*Semi boneless, sautéed Cornish game hen – the sweetest of all birds – topped with a peppercorn cream sauce. Served along-side a pan-seared New Zealand lamb chop, cooked to your request and topped with our reduced cranberry chili sauce – a little sweet and a little spice!*
- New York Sirloin of Beef Bourbon Style** .....\$18.00  
*8 ounce strip sirloin steak rubbed with Montreal seasonings, grilled to your request. Served with a reduced bourbon sauce and topped with shallot and golden raisin butter.*
- Coquilles St. Jacques** .....\$18.00  
*Sea scallops gently sautéed with sliced mushrooms and caramelized onions until golden brown. Topped with a light cream sauce and baked in the oven with Parmesan crumbs.*
- Grilled Roulade of Salmon with Onion & Fennel Slaw** .....\$16.00  
*Roulade of salmon marinated in a chili-infused teriyaki. Served with a poached pear filled with a red onion and fennel slaw. Topped with greens and finished with a zesty pineapple teriyaki glaze.*
- Fettuccini Pasta with Shrimp Scampi** .....\$16.00  
*Fettuccini pasta served with scampi-style shrimp, chopped tomatoes, herbs, Pecorino Romano cheese, and garlic butter with a touch of cream.*
- Breast of Chicken Normandy** .....\$16.00  
*Tender medallions of chicken topped with sautéed pears, caramelized onions and melted smoked Gouda cheese. Served with a rich Apple Jack brandy beurre blanc.*
- Breast of Chicken Marsala** .....\$16.00  
*Tender medallions of chicken braised with sautéed wild mushrooms, diced tomatoes and herbs. Served with a Marsala wine demi-glaze.*

*“Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food-borne illness”*