



THE EXECUTIVE DINING ROOM

ANTIPASTI

ARANCINI

Golden-fried risotto balls filled with melted mozzarella, parmesan, and fresh herbs. \$12

SHRIMP CREMOSI

Five lightly breaded white tail shrimp sautéed in a white wine lemon garlic cream sauce. \$14

STEAK TARTARE

Hand-chopped filet mixed with capers, shallots, and fresh herbs, topped with an egg yolk. Served with a side of toasted baguette slices. \$18

ENTRÉES

All entrées are served with house dinner bread. Add a cup of soup or a house salad for \$5

NEW YORK STRIP

12 oz. chargrilled served with zip sauce, a side of our vegetable and potato of the day. \$29

CHICKEN & SHRIMP CREMOSI

Lightly breaded chicken breast and five jumbo white tail shrimp in a white wine lemon garlic cream sauce. \$28

FILET MIGNON

Traditional center cut served with zip sauce, a side of our vegetable and potato of the day. \$45

CHICKEN MARSALA

Pan-seared chicken breast simmered in a rich, velvety Marsala wine sauce with sautéed mushrooms and fresh garlic. Served with a side of our vegetable and potato of the day. \$24

RACK OF LAMB

Herb crusted rack of lamb served with a side of our vegetable and potato of the day. \$42

WILD MUSHROOM RISOTTO

Creamy rice slow-cooked with a medley of wild mushrooms, shallots, and white wine, finished with a touch of Parmesan and truffle oil. \$22

CHILEAN SEA BASS

Served with a champagne truffle butter cream sauce on a bed of sautéed baby spinach. \$42

CAESAR SALAD

Fresh romaine lettuce tossed with homemade croutons, egg, served with a parmesan crisp and dressing on the side. \$18

SALMON DEL ORTO

Salmon baked with fresh asparagus and artichokes in a white wine lemon butter caper sauce. \$28

Add Chicken \$6 | Add Salmon \$10 | Add Shrimp \$8

DESSERTS

CRÈME BRÛLÉE

A classic French dessert of smooth, seasonally-infused custard topped with a perfectly caramelized, golden sugar crust. \$10

BREAD PUDDING

Warm, spiced bread pudding made with buttery brioche and soaked in a rich custard, studded with seasonal flavors. \$9

CHOCOLATE TORTE

A flourless, rich, dense dark chocolate torte, delivering an intense chocolate flavor with a smooth, velvety texture. \$9