

# *Mountaineer Restaurant*

## *Appetizers*

### ***Sesame Scallops***

Sesame-Crusted Diver Scallops served with Baby Boc Choy and Asian Slaw with Mirin and Soy Glaze — 11.00

### ***Smoked Haddock Beignets***

Fresh filet of Haddock hickory-smoked and folded into a fluffy batter then deep-fried Served with Garlic and Chive Aioli — 9.50

### ***Goat Cheese Bruschetta***

Medallions of Basil-Crusted Goat Cheese and topped with Marinated Tomatoes Then drizzled with Balsamic Reduction — 9.00

### ***Tangy Scallops***

Sea Scallops broiled and rested in a bed of Jicama Slaw with Ginger, Cilantro, and Lime Coulis — 11.00

### ***Vegetarian Trio Dip***

Fresh-cut vegetables accompanied with bread selection. Served with Roasted Red Pepper Humus, Olive Tampenade, and Marinated Tomatoes — 10.00

### ***Tuna Tataki***

Five Spice Encrusted Tuna Loin thin sliced with Wakami Seaweed Salad Garnished with Ponzu Sauce — 10.50

### ***Fire Cracker Shrimp***

A Skewer of Shrimp basted and Grilled with a Sweet and Spicy Marinade. Smothered in a Mango and Habanero Glaze — 10.50

## *Soups*

### ***Soup du jour***

Bowl — 5.95      Cup — 3.95

## *Salad*

### ***Salmon Princess Salad***

Fresh Local-Caught Salmon poached in Court-Bouillon with Spring Onions. Served over Mixed Greens and Garnished with julienne Carrots, Heirloom Tomatoes, Sweet Vinegar Cucumbers, And tossed Caramelized Shallot and Sherry Vinaigrette — 13.50

### ***Land and Sea Salad***

Pan-seared Sea Scallops wrapped with Parma Prosciutto over a bed of Baby Spinach with Candied Pecans, Crumbled Goat Cheese, and Dried Cranberries with a Porte Wine Dressing — 16.00

### ***Strawberry Arugula***

Baby Arugula Greens tossed with Fresh Strawberries, Belgium Endive, Mandarin Oranges, Shaved Parmesan, and a Strawberry Balsamic Glaze — 8.00

### ***Port Pear***

Fuji Pears poached in Port wine and fanned over Butter Lettuce with Oil-Cured Artichokes, Cucumbers, and Heirloom Tomatoes. Served with Poppy Seed Honey Mustard — 8.00

***Side Caesar — 3.00***

***House Salad — 3.00***

Add Chicken — 5.00

Add Shrimp or steak — 7.50

## ***Entrees***

*All Entrees include Vegetable Du Jour And Starch Du Jour)*

### ***Vegetarian***

***Vegetarian Pasta DU Jour — 12.50***

Chefs Choice of vegetable

### ***Sea Food***

#### ***Halibut a la Norman Die***

Broiled Halibut Steak with Wild Mushroom and Shallot Sauce. Finished with Truffle Oil — 23.00

#### ***Lobster au Cognac***

Tender pieces of Lobster Meat Served in a Puff Pastry Shell with A Mushroom and Cognac Cream Sauce — 24.00

#### ***Shrimp Grenoblaise***

Jumbo Butter Flied Shrimp lightly battered and sautéed with Garlic Sundried Tomatoes , Capers then finished with Beurre Blanc — 18.95

#### ***Broiled Salmon***

Salmon Filet Glazed with Orange Zest and Honey, Broiled to perfection and served with Pecan Bourbon Sauce — 16.95

### ***Saffron Shrimp***

Sautéed Shrimp with fresh Garlic, and Tomatoes, then finished with wine and a touch of Saffron—  
20.50

### ***Seafood Vol au Vent***

Combination of Fresh Fish sautéed with Calamari, Shrimp, and Scallops  
Served in a Puff Pastry with a Sherry Cream Sauce — 19.50

## ***Poultry***

### ***POulet Roulade***

Sliced Chicken Breast Scaloppini stuffed with Baby Spinach, Ricotta and Feta Cheese  
with candied Shallots served with Béchamel Sauce — 15.95

### ***Chicken Your Way***

A tender Breast of Chicken prepared to your favorite style.  
Picatta, Parmesan, or Frances — 14.95

### ***ASiago Dill Chicken***

Pan Seared and served with a creamy Sauce made with Chicken Stock,  
Fresh dill, fine imported Asiago and White Wine — 15.95

### ***Canard Roti Chasseur***

Half-Roasted Duck with Chanterelle Mushrooms and Cognac Reduction — 16.95

## ***Meat***

### ***Filet Au POive***

Beef Tenderloin pan seared with Green Peppercorns then Deglazed with Brandy  
And finished with a Demi-Glaze and a touch of Cream — 27.00

### ***Veal Scaloppini Your Way***

Picatta, Parmesan, or Frances — 18.95

### ***New York to Bordeaux***

A strip Loin Grilled to perfection and served with a Bordelaise Sauce — 21.00

### ***Ginger Steak***

An 8 oz Flank Steak marinated in Ginger, Garlic, and Soy Glaze grilled to your liking then served  
over Stir Fried Vegetables. Garnished with Mirin and Sake Sauce — 17.95

## *Lamb*

### ***Half Rack or Full Rack Of Lamb***

(Dijon and Rosemary Crusted with a Port Wine Reduction.—\$15 Half/ \$27 Full)

***Side of Vegetable — 2.50***

***Side of Starch — 2.50***

***Try one of our Fine wines from our wine list with your meal***