

# RAINBOW ROOM Dinner Menu

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## SOUP

FRENCH ONION SOUP  
with Gruyere Crostini

## APPETIZERS

SHRIMP COCKTAIL  
Chilled Black Tiger Shrimp with Cognac Mayo and Fresh Horseradish

CRAB CAKE  
Lump Blue Crab, Cabbage Coleslaw, Chipotle Mayo and Fruit Salsa

CALAMARI FRITTI  
Deep-fried Calamari, Arugula Salad, Lemon Caper Aioli and Sea Salt

SPRING ROLL  
Tiger Shrimp wrapped in Spring Roll Pastry with Hot & Sour Sauce  
and Crowne Kimchee

ANTIPASTO FOR TWO  
Marinated Vegetables, Prosciutto, Genoa Salami, Tomato and Bocconcini,  
Roasted Garlic, Variegated Olives and Melon

# SALADS

## ROMAINE

Romaine Hearts, Ceasar Vinaigrette, Grano Padano, Prosciutto Crisps and Rosemary Focaccia Croutons

## GREENS

Young Lettuce bundle with Cucumber, Cherry Tomatoes, Carrot Ribbon and Peach Champagne Vinaigrette

## ENDIVES

Spinach and Arugula, Toasted Walnut Clusters, Caramelized Niagara Pears, Feta Cheese, White Balsamic Dressing

## WEDGE

Crisp Iceberg Wedge, Ranch Dressing, Crumbled Blue Cheese, Bacon, Tomato and Cucumber

# PASTA

## SPICY SOUTHWESTERN

Gemelli Noodle with Grilled Ribeye, Baby Spinach, Onions, Roasted Red Pepper, Chipotle White Wine Cream Sauce

## ALFREDO

Linguini with Rosemary Grilled Chicken, Leeks, Artichoke Hearts and Mushrooms with a Inniskillin Chardonnay Wine Garlic Cream Sauce

## PRIMAVERA POMODORO

Penne Rigate with Grilled Balsamic Marinated Vegetables, Rustic Tomato Sauce, Chili Flakes, Italian Parsley and Parmesan Tuille

## FOUR MUSHROOM RISOTTO

Shitake, Oyster, Crimini and Button Mushrooms with Crisp Parmesan, Truffle Oil and Parsley Pesto

## RAVIOLI

Butternut Squash stuffed Ravioli tossed with Parmesan, Pine Nuts, Sage and Truffled Beurre Noisette

# ENTREES

## FILET

Grilled 8oz. Beef Tenderloin with Roasted Garlic Mash, Shallot Fritters, Red Wine Demi-Glace and Seasonal Vegetables

## STEAK FRITES

Grilled New York Striploin, Yukon Gold Frites, Seared Tomato and Garlic Mayo

## PRIME RIB

"AAA" Prime Rib of Beef au jus, Baked Potato, Yorkshire Pudding, Seasonal Vegetables, Sour Cream and Horseradish

## RACK OF LAMB

Honey Mustard and Pecan Crusted Australian Lamb Rack, Parsnip Puree, Sweet Date and Merlot Jus

## CORDON BLEU

Lightly Breaded Chicken Breast stuffed with Emmenthal Cheese, Black Forest Ham, Garlic Mash, Buttered Vegetables and a Dijon Cream Sauce

## SUPREME CHASSEUR

Oven Roasted Chicken Supreme, Pearl Onion, Double Smoked Bacon, Mushrooms, Sweet Potato Mash and Seasonal Vegetables

## STERLING SALMON

Poached Atlantic Salmon, Smashed Chive Potatoes, Buttered Vegetables Papaya Salsa with a Lime Butter Sauce

## PACIFIC HALIBUT

Oven Roasted Pacific Halibut, Creamy Vegetable Risotto, Shrimp and Crab Salad with Peppered Vegetables

## SEA SCALLOPS

Seared Jumbo Sea Scallops, Shaved Fennel Slaw, Yukon Gold Potato Rosti and Maitre D'Hotel Beurre

## JALAPENO PORK CHOP POPPER

12oz. Center Cut Pork Chop, Lightly Breaded, Fried and Stuffed with 5 yr. old Cheddar and Jalapeños, Sweet Potato Mash, Creamed Corn Reduction

Executive Chef: Damian Harrington