

Rainbow Room Dinner Menu

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, Sea Salt

Antipasto for Two

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



Prices subject to taxes and promotional fees.

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

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

Risotto

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

Entrees

Filet

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

Steak Frites 10 oz./12 oz.

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

Prime Rib 10 oz./12 oz.

“AAA” Prime Rib of Beef au jus, Baked Potato, Yorkshire Pudding,
Seasonal Vegetables, Sour Cream And Horseradish

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, Lime Butter Sauce

Pacific Halibut

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



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Executive Chef Damian Harrington