

# *Rainbow Room Dinner Menu*

## Soup

### **French Onion Soup**

with Gruyere Crostini

9.00

## Appetizers

### **Shrimp Cocktail**

Chilled Black Tiger Shrimp with Cognac Mayo and Fresh Horseradish

\$17.00

### **Crab Cake**

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

\$19.00

### **Calamari Fritti**

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

\$18.00

### **Antipasto**

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

\$19.00



# Salads

## **Romaine**

Romaine Hearts, Ceasar Vinaigrette, Grano Padano,  
Prosciutto Crisps and Rosemary Focaccia Croutons  
\$13.00

## **Greens**

Young Lettuce bundle with Cucumber, Cherry Tomatoes,  
Carrot Ribbon and Peach Champagne Vinaigrette  
\$12.00

## **Endives**

Spinach and Arugula, Toasted Walnut Clusters, Caramelized  
Niagara Pears, Feta Cheese, White Balsamic Dressing  
\$13.00

## **Wedge**

Crisp Iceberg Wedge, Ranch Dressing, Crumbled  
Blue Cheese, Bacon, Tomato and Cucumber  
\$14.00

# Pasta

## **Alfredo**

Linguini with Rosemary Grilled Chicken, Leeks, Artichoke Hearts and  
Mushrooms with a Inniskillin Chardonnay Wine Garlic Cream Sauce  
\$28.00

## **Primavera Pomodoro**

Penne Rigate with Grilled Balsamic Marinated Vegetables, Rustic  
Tomato Sauce, Chili Flakes, Italian Parsley and Parmesan Tuille  
\$26.00

## **Risotto**

Four Mushrooms. Shitake, Oyster, Crimini and Button.  
Crisp Parmesan. Truffle Oil and Parsley Pesto  
\$29.00



# Entrees

## **Filet**

Grilled 8oz Beef Tenderloin with Roasted Garlic Mash,  
Shallot Fritters, Red Wine Demi- Glace and Seasonal Vegetables  
\$36.00

## **Steak Frites 10 oz./12 oz.**

Grilled New York Striploin, Yukon Gold Frites,  
Seared Tomato and Garlic Mayo  
\$38.00/\$42.00

## **Prime Rib 8 oz./10 oz.**

“AAA” Prime Rib of Beef au jus, Baked Potato, Yorkshire Pudding,  
Seasonal Vegetables, Sour Cream And Horseradish  
\$29.00/\$32.00

## **Cordon Bleu**

Lightly Breaded Chicken Breast stuffed with Emmenthal Cheese, Black  
Forest Ham, Garlic Mash, Buttered Vegetables and a Dijon Cream Sauce  
\$34.00

## **Supreme Chasseur**

Oven Roasted Chicken Supreme, Pearl Onion, Double Smoked  
Bacon, Mushrooms. Sweet Potato Mash and Seasonal Vegetables  
\$33.00

## **Sterling Salmon**

Poached Atlantic Salmon, Smashed Chive Potatoes,  
Buttered Vegetables Papaya Salsa, Lime Butter Sauce  
\$30.00

## **Pacific Halibut**

Oven Roasted Pacific Halibut, Creamy Vegetable Risotto,  
Shrimp and Crab Salad, Peppered Vegetables  
\$36.00

