

# Starters

## **Rainbow of Fruit with Orange Curaçao**

A bright array of fresh fruits spiked with Dutch liqueur or plain

## **Smoked Salmon and Cod Terrine**

Marinated red onion, capers, cream cheese and toast points

## **Fresh Vegetable and Chicken Egg Roll** GREENHOUSE SPA CUISINE

Served on a bed of pickled cabbage and sweet ginger soy for dipping

## **Baked Shrimps Del Rey**

Served on a bed of marinated vegetables julienne, remoulade sauce

# Daily Favorites

## **Jumbo Shrimp Cocktail**

Plump chilled jumbo shrimps with cocktail sauce

## **Tzar Caviar\***

On a bed of traditional garnishes, with fresh melba toast  
\*NO-CHOLESTEROL CAVIAR SUBSTITUTE. ENVIRONMENTALLY CONSCIOUS,  
CREATED FROM VITAMIN-RICH NATURAL OCEAN FISH FILLETS

## **French Onion Soup** LOW SODIUM

A Parisian classic of golden simmered onions topped with melted Gruyère cheese

## **Classic Caesar Salad**

Hearts of crisp romaine tossed with our very own Caesar dressing, grated Parmesan cheese and garlic croutons

# Soups & Salads

## **Essence of Roasted Mushrooms** GREENHOUSE SPA CUISINE

Double beef consommé with roasted shiitake, chanterelles, morels and white mushrooms, with vintage port

## **Green Pea Cappuccino Soup**

Light cream of green peas, garnished with pâté, smoked ham, sausage and whipped cream, dusted with cappuccino mix

## **Chilled Pineapple Soup**

Blend with vanilla ice cream, Malibu rum and topped with pineapple sherbet

## **Mixed Garden Greens** GREENHOUSE SPA CUISINE

A hardy assortment of flavorful lettuces tossed with fresh tomato, roasted Italian vegetables, mandarin, crisp red onion and shredded Cheddar cheese

SERVED AS MAIN COURSE WITH **Honey Bourbon Glazed Seared Salmon Fillet**

## **Torn Iceberg**

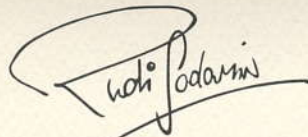
With shiitake mushrooms, carrot julienne, tomato, kidney beans and roasted bell pepper vinaigrette

## **Baby Frisée and Escarole**

Topped with sliced tomato, cucumber and red onion rings

Choice of Dressing: House Italian, Blue Cheese Classic, Roasted Bell Pepper Vinaigrette, Celery Seeds French or fat free Herb Ranch

\*"WINE BY THE GLASS" PACKAGE ENTAILS ONE GLASS OF WINE SERVED AT DINNER TO THE PACKAGE HOLDER EACH EVENING WHEN PRESENT



# Chef Bernie's Recommendations

**Fresh Vegetable and Chicken Egg Roll** GREENHOUSE SPA CUISINE  
Served on a bed of pickled cabbage and sweet ginger soy for dipping

**Green Pea Cappuccino Soup**  
Light cream of green peas, garnished with pâté, smoked ham, sausage  
and whipped cream, dusted with cappuccino mix

**Shellfish Ragoût**  
Lobster morsels, mussels, clams, jumbo shrimps, sea scallops and vegetables,  
simmered in a flavorful tomato sauce and served with risotto rice

## Entrées

FOR YOUR DINING PLEASURE, REDUCED SERVINGS ARE AVAILABLE  
UPON REQUEST TO ACCOMMODATE SMALLER APPETITES

**Ziti with Prosciutto**  
Gently tossed with garlic and lemon olive oil, full-flavored black  
and green olives, diced fresh tomato and crisp shallots ALSO SERVED AS STARTER

**Honey Bourbon Glazed Seared Salmon Fillet** GREENHOUSE SPA CUISINE  
Served with roasted chateau potatoes, green beans and baby carrots

**Shellfish Ragoût**  
Lobster morsels, mussels, clams, jumbo shrimps, sea scallops and vegetables,  
simmered in a flavorful tomato sauce and served with risotto rice

**New York Sirloin Steak with Café de Paris Butter**  
Served with grilled tomato, green beans and baked potato

**Braised Osso Bucco Milanaise**  
Meltingly tender veal shank slow simmered in white wine  
and fresh tomato sauce with a zippy lemon garlic finish.  
Served on a creamy mashed potatoes and roasted mixed vegetables

**Grilled Teriyaki Glazed Chicken Breast**  
Served with jasmine rice, broccoli and sliced carrots

**Spinach and Corn Fritters**  
Tzatziki dip, baby vegetables and vegetarian style fried rice

## Daily Favorites

BAKED POTATO WITH CONDIMENTS AVAILABLE UPON REQUEST

**Citrus Herb Blanched Vegetables** LOW SODIUM  
Chef's selection of carrots, green beans and broccoli  
served home-style as side order in a bowl

**The Main Course Salad**  
Please refer to the salad section

**Fillet of Norwegian Salmon**  
Seared and basted with fresh lemon, served with roasted chateau potatoes,  
green beans and baby carrots

**Grilled Breast of Chicken**  
A lightly seasoned boneless breast served with jasmine rice,  
sautéed broccoli and sliced carrots

**Grilled New York Steak (10 Ounce)**