

THE BACK DOOR
~ **DINNER MENU** ~

Tuesday, March 09, 2010

SOUPS

Cream of Corn Chowder

Shrimp Creole

Schumacher's Mock Turtle Soup
with sherry

Onion Soup Gratiné

APPETIZERS and SALADS

Jumbo Shrimp Cocktail
with red horseradish sauce

Homemade Smoked Salmon

Baby Spinach Salad
with dried cranberries, walnuts and
balsamic and maple vinaigrette

Mixed Green Salad
with choice of dressing

Bistro Caesar

FISH AND SEAFOOD

Horseradish Encrusted Boston Sole
with yogurt chive sauce

Grilled Arctic Char
topped with a shrimp and avocado salad

Crab Cakes with Chives
and an old fashioned mustard sauce

Grilled Filet of Atlantic Salmon
citrus segments, coconut lemon grass sauce

Homemade Shrimp Mousse Ravioli
topped with sautéed shrimp
in a butternut squash sauce

Pan Seared Sesame Encrusted Mahi-Mahi
with diced cucumber, carrot and red onion salad,
dressed in extra virgin olive oil

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MEAT AND POULTRY

Pan Seared Cold Smoked Duck Breast

with a red wine shallot sauce

Pan Seared Pork Medallions

with a pineapple bacon glaze

Rotisserie Herb and Garlic Chicken

served with mashed potatoes and chicken gravy

Duo of Grilled Tournedos of Beef Tenderloin

with a mushroom meurette sauce

Chicken Breasts Cordon Bleu

breaded chicken breasts with honey ham and gruyere cheese; potatoes gaufrette

Slowly Braised Short Ribs

in red wine with bacon lardons, mushrooms and pearl onions

Duck Confit and Duck Sausage

with lentils

Grilled Single Baby Australian Lamb Chops (4)

sauce béarnaise

Veal Picatta

basmati rice pilaf

Pan Seared Black Angus Chopped Steak (8 oz.)

smothered with onions and mashed potatoes
(ground fresh daily on premise)

ALL ENTREES SERVED WITH CHOICE OF A VEGETABLE:

TODAY'S VEGETABLE:

SLOWLY BRAISED CABBAGE, CARAMELIZED ONIONS AND BACON

GREEN BEANS

CREAMED SPINACH

BROCCOLI WITH HOLLANDAISE SAUCE

CAULIFLOWER GRATIN