

THE BACK DOOR
~ **DINNER MENU** ~

Thursday, July 29, 2010

SOUPS

New England Clam Chowder

French Lentil and Duck Confit

Spicy Chicken and Wild Rice

Schumacher's Mock Turtle Soup

with sherry

Onion Soup Gratinée

APPETIZERS and SALADS

Jumbo Shrimp Cocktail (6)

with red horseradish sauce

Homemade Smoked Salmon

Baby Spinach Salad

with dried cranberries, walnuts and balsamic
vinegar and maple bacon vinaigrette

Fresh Mozzarella and Tomato Salad

torn fresh basil, balsamic reduction
and extra virgin olive oil

Mixed Green Salad

with choice of dressing

Bistro Caesar

Chicken "Lollipops" (12)

deep fried then tossed in a choice of barbecue, hot, salt & pepper or Asian sauce,
served with carrot and celery sticks, and blue cheese dip

FISH AND SEAFOOD

Pan Seared Bacon Wrapped

Monkfish Medallions

citrus butter sauce

Grilled Jumbo Scallops

fresh basil pesto

Crab Cakes with Chives

tomato vinaigrette and scallion oil

Grilled Filet of Atlantic Salmon

sauce remoulade

Crispy Boston Sole

corn and almond breaded, with chipotle lime aioli

MAIN COURSE SALAD

Jumbo Lump Crab (4 oz.) and Poached Tiger Prawns (6)

green asparagus, cherry tomatoes, cucumber, green onions and mixed field greens
dressed with a champagne vinaigrette

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PASTA

Chicken Parmesan

mozzarella stuffed breasts, breaded and sliced, served with marinara and capellini pasta

VEGETARIAN

Crispy Tofu in Red Dragon Sauce

Buddha's delight stir-fry vegetables with peanut dressing and thin noodles

MEAT AND POULTRY

Pan Seared Pork Tenderloin

apple cider sauce

Saint Louis Club Steak

6 oz. filet or 8 oz. sirloin with choice of potato

Rotisserie Herb and Garlic Chicken

served with mashed potatoes and chicken gravy

Duo of Grilled Tournedos of Beef Tenderloin

roasted garlic herb butter, red wine jus and gratin potatoes

Roasted Breast of Chicken

with gratin potatoes, cognac mustard chicken jus and fresh peach chutney

BBQ Pork "Asian Style"

with fresh noodles and vegetables in a ginger scallion sauce
and light shitake mushroom broth

Grilled Single Baby Australian Lamb Chops (4)

sauce béarnaise

Veal Scaloppini "Sicilian"

tomatoes, capers, currants and pine nuts with parmesan shards

Pan Seared Black Angus Chopped Steak (8 oz.)

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

~ ALL ENTREES SERVED WITH CHOICE OF A VEGETABLE ~

TODAY'S VEGETABLE: ROASTED ZUCCHINI, SQUASH, EGGPLANT AND CARROT

GREEN BEANS

CREAMED SPINACH

BROCCOLI WITH HOLLANDAISE SAUCE

ASPARAGUS WITH HOLLANDAISE SAUCE