

THE BACK DOOR
~ **DINNER MENU** ~

Saturday, December 16, 2017

SOUPS

Schumacher's Mock Turtle Soup
with sherry

Black Bean Soup
with red onion in red wine vinegar

Autumn Vegetable Soup

New England Clam Chowder

Onion Soup Gratiné

Cream of Asparagus Soup

APPETIZERS AND SALADS

Jumbo Shrimp Cocktail
with red horseradish sauce

Mixed Green Salad
with your choice of dressing

Chicken "Lollipops"
with barbecue, hot,
salt & pepper, or Asian sauces

Baby Spinach Salad
with maple-bacon vinaigrette

House-Smoked Salmon
with traditional garnish

Bistro Caesar

Toasted Ravioli
with marinara sauce

ENTRÉE SALADS

Beef Tenderloin Salad

grilled beef tenderloin tips, red onion, roasted cherry tomatoes, blue cheese,
California dates and romaine lettuce tossed in
extra virgin olive oil and garnished with pine nuts

Crab and Shrimp Salad

mixed greens with cucumber, green onions
and your choice of dressing

Seafood Pasta

mussels and crab with tomatoes, pancetta and
mushrooms in a white wine garlic sauce
served with penne noodles

Fall Vegetarian

spinach and artichoke turnover, curried garbanzo
beans and grilled, marinated mushrooms
finished with lemon olive oil
and a side of harissa hot sauce

FISH AND SEAFOOD

Roasted Shrimp

with lemon tarragon vinaigrette

Crispy Boston Sole

Japanese bread crumb crusted with lemon caper
butter sauce or spicy chili aioli

Grilled Swordfish

with Thai peanut sauce

Grilled Atlantic Salmon

with horseradish beurre blanc

MEAT AND POULTRY

Hungarian Sausages

with Dijon mustard

Herb-Stuffed Rotisserie Chicken

with pan gravy

Sautéed Veal Liver

with onion confit, sherry vinegar
and natural jus

Pan-Seared Chopped Steak

smothered with onions

Sautéed Veal Scaloppini

with marsala sauce

Grilled Duck Breast

with sweet chili sauce

Grilled Petit Filet Duo

with red wine sauce

Grilled Lamb Chops

with sauce béarnaise

Back Door Burger

hand-patted 7 oz. ground beef brisket
with mushrooms, bacon
and gruyere cheese
on a toasted brioche roll

**Grilled Black Angus Strip Steak, Filet Mignon, and Bison Burger always available
- Ask your server -**

~ ALL ENTRÉES SERVED WITH A CHOICE OF TWO SIDES ~

CREAMED SPINACH

STEAMED BROCCOLI WITH HOLLANDAISE SAUCE

SAUTÉED GREEN BEANS WITH SHALLOTS

ZUCCHINI PROVENÇAL

VEGETABLE OF THE DAY:

EGGPLANT PARMESAN

BASMATI RICE

MASHED POTATOES

BAKED POTATOES

AU GRATIN POTATOES

ROASTED POTATOES

SWEET POTATO FRIES

FRENCH FRIES



**Seasonal Specials: White House Egg Nog
and Peppermint Ice Cream**



Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions