

# Sample Cypress Room Dinner Menu

## Appetizers

**She Crab Soup** \$5.50  
Blue Fin Crab, Aged Sherry Wine, Sliced Chives

**Soup du Jour** \$4.95  
Chefs Inspiration

**Shrimp Cocktail** \$8.95  
Tomato Horseradish Sauce, Mixed Greens, Lemon Wedges

**Vegetable Spring Roll** \$7.95  
Cucumber Salad, Ginger Sesame Dipping Sauce, Soy Glaze

**Bruschetta Trio** \$7.95  
Tomato Olive Relish, Portobello Mushroom, Tuscan White Beans, Grilled Baguette

**Artisanal Cheese Plate** \$8.95  
Assortment of Imported Cheeses, Ripe Fruits, Crackers

**Shrimp and Grits** \$8.95 / \$19.95  
Cheddar Parmesan Yellow Grits, Spinach, Country Ham Red Eye Gravy

**Crab Cake** \$8.95 / \$19.95  
Arugula, Mango, Pickled Red Onion, Cilantro Crème Fraiche

**Crispy Fried Oysters** \$8.95 / \$19.95  
Wilted Spinach, Roasted Red Pepper Remoulade

## Salads

\*Caesar Salad \$6.95

Romaine Hearts, Parmesan Reggiano Cheese, Lemon White Anchovy Dressing, Croutons

\*Iceberg Wedge Salad \$5.95

Vine Ripe Tomatoes, Red Onions, Chesterfield Inn Dressing

\*Mixed Greens Salad \$5.95

Gorgonzola Cheese, Candied Pecans, Apples, Strawberries, Balsamic Vinaigrette

\*Caprese Salad \$7.95

Vine Tomato, Fresh Mozzarella, White Truffle Oil, Basil Pesto, Aged Balsamic Vinegar

\*Baby Spinach Salad \$6.95

Brie cheese, Blueberries, Combread Croutons, Apple Smoked Bacon Vinaigrette

\*Arugula and Roasted Beet Salad \$6.95

Walnut Crusted Goat Cheese, Haricot Verts, Shaved Red Onion, Ginger Sesame Vinaigrette

Petite House Salad (Caesar, Mixed Green or Spinach) \$4.95

Sliced Cucumber, Vine Ripe Tomato, Choice of Dressings

Dressings Include: Chesterfield Inn Dressing, Buttermilk Ranch, Bleu Cheese Dressing, Ginger Sesame Vinaigrette, and Balsamic Vinaigrette

### Salad Enhancements: (Grilled, Sautéed, Pan Blackened)

Atlantic Salmon \$6.00

Boneless Chicken Breast \$5.00

Crispy Chicken Tenders \$5.00

Shrimp \$6.00

\* Indicates larger dinner salad – upcharge for American Plan \$2.50

## By Your Design

(Grilled, Sautéed, Pan Blackened or Fried)

### **Land**

Filet of Beef \$26.95  
NY Strip Steak \$25.95  
Chicken Breast \$16.95 / \$19.95  
Rib Eye Steak \$20.95

### **Sea**

\*Grouper \$25.95  
\*Atlantic Salmon \$21.95  
\*Mahi Mahi \$21.95  
\*Flounder \$21.95

### Sauces

Madeira  
Peppercorn  
Horseradish Cream  
Beamaise

### Sauces

White Wine  
Herb Butter  
Parmesan

### Side Dishes

Spinach, Shallots and Bacon  
Steamed Broccoli  
Herb Buttered Carrots  
Sautéed Mushrooms  
Asparagus Spears

Shallot Mashed Potatoes  
Baked Potato  
Citrus Rice Pilaf Medley  
Pasta Noodles  
Macaroni and Cheese

Entrées include Petite Mixed Green, Caesar or Spinach Salad with choice of Dressing.

Choice of two side dishes and Savory Passing Dish of the Evening

Extra side dish starch or vegetable \$3.50

Dressings Include: Chesterfield Inn Dressing, Buttermilk Ranch, Bleu Cheese Dressing, Ginger Sesame Vinaigrette, and Balsamic Vinaigrette

\*Fresh Fish choices may be limited by availability

## Chef's Specialties

**\*Flounder and Crab** \$24.95

Citrus Rice Pilaf, Vine Tomato-Olive Relish, Haricot Verts, Yellow Pepper Coulis

**Merlot Braised Short Rib** \$24.95

Caramelized Shallot Mashed Potatoes, Carrots, Wilted Greens, Braising Jus

**\*Grilled Atlantic Salmon** \$22.95

Roasted Tomato, Corn, Lima Beans, Apple Smoked Bacon, Linguini Parmesan Cream Sauce

**Roasted Rack of Lamb** \$26.95

Fennel-Coriander Crust, Chive Gnocchi, Slow Roasted Vegetables, Natural Jus

**Vegetarian Selection** \$15.95

French Green Lentils, Provencal Vegetables, Braised Romaine, Sweet Pepper Coulis

**Roasted Chicken Roulade** \$21.95

Citrus Rice Pilaf, Country Ham, Spinach, Parmesan, Wild Mushroom Madiera Jus

**\* Seared Diver Scallops** \$25.95

Wild Mushroom-Smoked Bacon Risotto, Roasted Carrots, Asparagus, Sweet Corn Broth

**Stuffed Pork Chop** \$22.95

Macaroni and Cheese, Braised Cabbage, Caramelized Apples, Cider Jus Reduction

Entrées include Petite Mixed Green, Caesar or Spinach Salad with choice of Dressing and Savory Passing Dish of the Evening

**Dressings Include:** Chesterfield Inn Dressing, Buttermilk Ranch, Bleu Cheese Dressing  
Ginger Sesame Vinaigrette and Balsamic Vinaigrette

\*Fresh seafood choices may be limited by availability

## Beverages

Coffee, Iced or Hot Tea, Soft Drinks and Milk \$1.50

(Please see our wine and dessert menus for other offerings)