

TRAFALGAR DINING ROOM



APPETIZERS



Shrimp Cocktail

Chilled shrimp served with cocktail sauce and lemon.

Trio of Crostini

Crisp toasts topped with olive tapenade, roasted red pepper spread and pesto whipped goat cheese.

Seafood Fondue

Crab and shrimp simmered in a creamy cheese sauce, served with grilled flat bread. Garnished with fresh scallions.

House Salad

Fresh mixed greens topped with tomato, cucumber and red onion, served with your choice of dressing.

MAIN MEAL SALAD



Mediterranean Grilled Chicken Salad

Mixed greens topped with grilled chicken with sliced red onion, kalamata olives, fresh green beans and feta cheese finished with a side of Greek dressing.



CARTE DU JOUR

Entrees served with your choice of two accompaniments.

*All entrees can be prepared to your personal preference,
inquire with your server.*

Oven Baked Ham

Slow roasted oven baked with a brown sugar and Dijon mustard glaze, garnished with pineapple.

Limoncello Salmon

Fresh salmon filet oven broiled in limoncello (Italian lemon liqueur) vinaigrette then garnished with sautéed leeks and cherry tomato burst.

Crab Stuffed Cod

Oven broiled cod stuffed with crab and finished with a sweet red bell pepper horseradish sauce.

Lamb Chops

Lamb loin chops grilled to your preference and served with a dried fruit and apple cider au jus. (Served with mint jelly upon request.)

Filet Mignon

Filet of beef tenderloin grilled to your liking, served with a Bordelaise sauce. Accented with red wine demi-glace with shallots and garnished with fresh thyme.

Lemon Artichoke Chicken

Lemon-pepper seasoned boneless chicken breast pan-seared finished with artichoke cream sauce and a garnish of julienne carrots and scallions.

Penne Pasta Italiano

Served with mild Italian sausage, green bell peppers and onions, marinara sauce and Parmesan cheese. Garnished with fresh chopped parsley.

Liver and Onions

Tender calves' liver sautéed with caramelized onions in our savory red wine brown gravy; bacon available upon request.

HEALTHY CHOICE



Turkey Saltimbocca

Turkey cutlet sautéed with ham, white wine, sage and vegetable stock.



There is no charge for beverages

