

Main Dining Menu

Appetizers

Chilled Jumbo Shrimp Cocktail
with Horseradish Cocktail Sauce

Escargots à la Bourguignonne
with Shallots, Garlic, Parsley and Pernod Butter

Celebrity Antipasti Platter
*Selection of Cured Meats and Artisan Cheese with Marinated Olives
and Roasted Red Pepper*

Soups & Salads

Baked French Onion Soup
with Herb Croutons and Melted Gruyère Cheese

Creamy Lobster Bisque
with Cognac Cream and Finely Chopped Tarragon

Caprese Salad
*Vine Ripe Tomatoes, Layered with Buffalo Mozzarella, Peppers and
Arugula, Tossed in Extra Virgin Olive Oil and Balsamic Vinaigrette*

Classic Caesar Salad
*Crispy Hearts of Romaine Lettuce with Garlic Croutons and
Parmesan Cheese also available as entrée-size with Grilled Chicken
Breast or Poached Shrimp*

*A selection of Domestic and Imported Cheeses.
Served with Crackers and Biscuits.*

Entrées

Broiled Atlantic Salmon
*with Boiled Potatoes and Grilled Asparagus, Served Plain or with
Classic Hollandaise Sauce*

Herb Marinated Grilled Chicken Breast
*with Red Bliss Mashed Potatoes, Steamed Broccoli, Honey Glazed
Carrots and Thyme Jus*

Grilled New York Sirloin Steak
*with Loaded Baked Potato, Caramelized Shallots, Tender Green
Beans and Beurre Maître d'Hôtel*

Choice of Side Dishes:
*Baby Peas, Steamed Green Beans, Broccoli, Rice Pilaf, Mashed
Potatoes or Loaded Baked Potato with Traditional Toppings*

Desserts

New York Cheesecake

with Fresh Homemade Berry Compote

Apple Pie à la Mode

Our One of a Kind Blend of Golden Delicious Apples in Seasoned Brown Sugar, Baked in a Crispy Dough

Crème Brûlée

Delightfully Balanced Vanilla Infused Custard with Caramelized Sugar Topping

Your Sommelier Recommends

By the Bottle

White

*Domaine Mandois
Reserve Brut, Cuvee Celebrity
65*

Red

*Cabernet Sauvignon
Sequoia Grove
59*

By the Glass

White

*Chardonnay, St. Francis
Sonoma
8*

Red

*Cabernet Sauvignon
Celebrity Cellarmaster's Proprietary Blend
Sonoma
9*