# Main Dining Room

#### **Starters**

- GF Jumbo Shrimp Cocktail | 16 Cocktail and Remoulade Sauces

Fried Green Tomatoes | 15 Crab Hollandaise, Sauce Ravigote

Spicy Italian Sausage and Chorizo Gnocchi | 15

Bay Scallop Gratin | 15 Artichoke, Shallot, Garlic Pernod, Gruyère Cheese

## Soups

Soup of the Day | 8

Army Navy Bean Soup | 8

Lobster Bisque | 10

#### Salads

(GF) ANC House Salad | 10

Field Greens, Mandarin Oranges, Blue Cheese Crumbles, Toasted Pecans, Rice Wine Vinaigrette

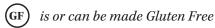
Caesar Salad | 10

Romaine Lettuce, Pecorino Romano, Ciabatta Croutons, Caesar Dressing

- GF Marinated Grilled Shrimp and Avocado Salad | 14 Cilantro Lime Vinaigrette
- GF) Roasted Beet Salad | 12 Sultanas, Toasted Almonds, Baby Mâché, Caramelized Goat Cheese

Grilled Octopus Salad | 16

Frisée Lettuce, Cherry Tomatoes, Red Onion, Hearts of Palm, Chorizo Sausage, Orange Ginger Dressing



### From the Grill

- GF Grilled Broken Arrow Ranch Axis Venison Chop and Sausage | 48 Wild Rice Farro Pilaf, Roasted Root Vegetables, Jalapeño Peach Glaze
- GF) New York Strip | 42 Chive Potato Purée, Baby Vegetables, Chimichurri Sauce
- GF) 80z Filet | 46 Chive Potato Purée, Baby Vegetables, Red Wine Reduction

#### Mains

Mediterranean Dover Sole | 48 **Served Table Side** 

Asparagus, New Potatoes, Mushrooms, Cajun Meunière Sauce

Rack of Lamb | 42 Vegetable Couscous, Baby Carrots, Balsamic Demi

GF) Pan-Seared Long Island Duck Breast | 38 Parsnip Purée, Swiss Chard, Black Cherry Sauce

> Shrimp and Scallops | 36 Sweet Corn Purée, Succotash, Clam Reduction Sauce

GF Pan-Seared Rock Fish | 36 Lobster Risotto, Asparagus Tips, Root Vegetables

House-Made Spanakopita | 24 Spinach, Feta, Olive Salad, Tzatziki Sauce