



Wine By the Glass

Our House Champagne* Cristalino \$9.75

Moët & Chandon Brut Imperial \$14.75

WHITE

Covey Run Chardonnay \$8.50
Washington State '02

Geyser Peak Sauvignon Blanc \$9.50
California '02

Bacaro Pinot Grigio \$9.50
Italy '01

RED

Canyon Road Merlot \$8.50
California '01

Estancia Vineyards Cabernet \$9.50
California '00

Chateau Cote du Mons \$10.50
Bordeaux, France '00

Winter Drink Specials

Drinks to make the occasion

\$10

ADAM'S APPLE MARTINI

apple infused vodka, sour apple schnapps,
splash of applejack and lemon

PEAR-VANILLA MARTINI

russian vodka infused with fresh anjou pear & vanilla,
vanilla liquor & poire sorbet shaken with ice

MUDSLIDE MARTINI

vodka & Bailey's with Kahlula drizzled in
glass rimmed in chocolate

EVE'S GARDEN OF EDEN

nectars of peach, banana & cassis
pineapple & french raspberry liquor
blended in to pineapple vodka

THE COMMISAR'S COSMO

russian cranberry infused vodka, fresh squeezed
lemon juice & Grand Marnier

WINTER APPLE CIDER INFUSION

french Calvados, apple jack & granny apple cider

Romance Your Sweetheart Valentine's Day

Saturday, February 14, 2004

Crystal Room

5:00 pm - 6:30 pm

\$89* per person & a glass of
Moët & Chandon champagne per person

7:00 pm - 9:00 pm / 9:00 pm - 11:00 pm

\$149* per person & a bottle of
Moët & Chandon champagne per couple

11pm - close

\$58* per person and a glass of
Moët & Chandon champagne per person

Valentine's Day includes:

Three Course Dinner
Complimentary Roses & Chocolates
Romantic Strolling Guitarists
Complimentary Tavern on the Green
Champagne Flutes
Live Ice Carving Show

All Other Rooms

5:00 pm - 6:30 pm

\$69* per person & a glass of
Moët & Chandon champagne per person

7:00 pm - 9:00 pm / 9:00 pm - 11:00 pm

\$99* per person & a glass of
Moët & Chandon champagne per person

11:00 pm - close

\$58* per person & a glass of
Moët & Chandon champagne per person

All Kids (under 12 years old), All Rooms...
half off the corresponding adult price

*All prices above do not include 8.625% sales tax
and 18% service charge or
additional beverages.

1/29/04

Winter Dinner Menu

First Course

FRENCH ONION SOUP gruyère crust	10.
LOBSTER BISQUE tarragon crème fraîche	12.
CAESAR SALAD parmesan cheese croûton	10.
MIXED GREEN SALAD champagne truffle vinaigrette, boursin-pistachio black bread croûton	11.
PENNE ALLA NORMA roasted plum tomatoes, eggplant, mozzarella	10.
FETTUCCINE wild mushroom sauce	11.
CRAB CAKES roast peppers, shiitake mushrooms, dijon mustard sauce	16.
SHRIMP COCKTAIL classic cocktail sauce	15.
OYSTERS ON THE HALF SHELL mignonette sauce	13.
FRUITS DE MER PLATTER lobster, jumbo shrimp, crab, oysters, mussels, trio of sauces	
FOR ONE	38.
FOR TWO	72.

Side Dishes

\$7 each
 Haricots Verts
 Sautéed Wild Mushrooms
 Steamed Spinach
 Asparagus
 French Fries
 Mashed Potatoes

Winter Pre-Theatre Dinner

Sunday - Thursday
 5:00pm - 6:30pm
 \$32 PER PERSON

Appetizer

Lobster Bisque
 Caesar Salad
 Penne Alla Norma
 Shrimp Cocktail (\$6 Supplement)

Entrée

Fines Herbes Crusted Salmon
 Braised Lamb Shank
 Chicken Gruyère
 Fettuccine
 Filet Mignon (\$8 Supplement)

Dessert

Cheesecake
 Classic Crème Brûlée
 Dark Chocolate Cake

Second Course

PENNE ALLA NORMA roasted plum tomatoes, eggplant, mozzarella	20.
SPAGHETTI ALL'ARAGOSTA half lobster, roasted tomato sauce	30.
FETTUCCINE wild mushroom sauce	22.
CRAB CAKES roast peppers, shiitake mushrooms, dijon mustard sauce	31.
CHICKEN GRUYERE steamed spinach, black truffle sauce	24.
FINES HERBES CRUSTED SALMON balsamic beet coulis, horseradish cream	24.
STRIPED BASS steamed spinach, lemon beurre blanc	26.
PAN SEARED SEA SCALLOPS green split peas, bacon, sweet potatoes	25.
BRAISED LAMB SHANK polenta, rosemary red wine sauce	23.
ROAST RACK OF PORK prune and apricot stuffing, red cabbage, mashed potatoes	25.
FILET MIGNON haricots verts, mashed potatoes, béarnaise sauce	37.

Winter Prix Fixe Dinner

Sunday - Saturday
 5:00pm - Close
 \$46 PER PERSON

Appetizer

Lobster Bisque
 Caesar Salad
 Penne Alla Norma
 Crab Cakes (\$6 Supplement)

Entrée

Fines Herbes Crusted Salmon
 Roast Rack of Pork
 Chicken Gruyère
 Braised Lamb Shank
 Filet Mignon (\$8 Supplement)

Dessert

Cheesecake
 Classic Crème Brûlée
 Dark Chocolate Cake

COFFEE OR TEA

FOR PARTIES OF 8 OR MORE, 20% SERVICE CHARGE WILL AUTOMATICALLY BE
 ADDED TO YOUR BILL.

ENTREE SHARING CHARGE: \$10.00 PER PERSON

JOHN M. MILITO, EXECUTIVE CHEF

