STARTERS

SABAYON FLAN WITH AGAVE SYRUP
ROK SHIRMP ANTIPODES WITH GARLIC SAUSAGES
WHITE BEAN AND VEAL BACON STEW
MASHED POTATO PANCAKES
WITH ROASTED CORN AND MUSHROOM STEW
RAT TAIL LAGER WILTED SALMON WITH GRILLED EGGS
CAESAR DEPOT WITH SUMMER TOMATO PUMPKINS
FIELD GREENS WITH A TOMATO AND RED ONION VINAIGRETTE

CHILLED

CUCUMBER CABBAGE 10.95
CUCUMBER CABBAGE WITH GINGER AND CHIVE
SONORA TUNA SEARED RARE 8.95
SEARED TUNA WITH GREENS AND CITRUS SALSA
PASTA

GRILLED DUCK, PORK AND WHITE BEAN STEW 10.95
PASTA WITH SAGE PARMESAN AND MUSHROOM CREAM
BONTE PASTA AND PORK TENDERLOIN 9.95
SAUTEED PORK WITH BALSAMARINA AND BUFFALO MOZZARELLA
RAPATO PASTA WITH Vodka TOMATOES, PARMESAN, AND SEA CLAMS IN A MARINARA BROTH
PAN FRIED WATER NOODLES WITH Szechwan PORK, LIME, AND COCONUT VEGETABLES AND A HUNTERタイプ BROTH

AFTERTOWNS

GRILLED LEMONADE WITH HONEY AND GARLIC
GRILLED LAMB POPOLE 10.95

SANDWICHES

GRILLED TUNA AND SHIITAKE MUSHROOM WITH A WASABI CREME FRACHETE 6.95
FRIED OYSTER AND GOAT CHEESE SERVED ON BUTTERMILK BISCUITS 7.95
THREE GRILLED CHEESES WITH CIDER ONIONS 7.25
TOASTED WALNUT BREAD, VEAL BACON AND ROASTED PEPPER 8.50
HOT LINGUINI RIB WITH TURKEY, PARSNIPS, AND BLACK CHEESE 8.95
THAI BBQ SALMON SERVED ON AN ONION ROLL WITH GREENS AND WASABI CREME FRACHETE 8.95

ENTREES

THAI PUDT PHEASANT OF CHICKEN 10.95
GARLIC ROASTED VEGETABLES AND PLUM TOMATO SHEPHERDS PIE 8.95
TENDER RIB EYE STEAK 12.95
OLD ENGISH NO. 28 STOUT MARINATED SHORT RIBS GLAZED WITH HONEY AND GARLIC 10.95

DEPOT
An Urban Grill Room & Bar

GENERAL MANAGER/EXEC. CHEF MICHAEL S. SHAFFER
**STANDARDS**

- Rock Shrimp and Twice Baked Garlic Sausage 7.95
  Served with an Oregano Butter Sauce
- White Bean and Veal Bacon Stew 6.25
- Mashed Potato Pancakes
  with Corn and Oyster Steer 6.95
- Pattle Snake Lager Cured Salmon
  and Grilled Eggplant 7.95
- Panfried Scallops with Mini Butter
  and Crispy Water Noodles 7.50
- Savory Onion and Anchovy Tart
  Served with a Kalmata Olive Mayo
  and Tossed Greens 6.50
- Three Flavored Thai Dumplings
  Steamed in Red Tail Rice 5.95
- Crab Cake Flautas
  with Avocado Salsa 7.95

**SOUPS AND SALADS**

- Caesar Depot
  with Sautéed Tomato Pailliers 4.95
- Field Greens
  with a Tomato and Red Onion Vinaigrette 3.95
- Wilted Spinach and Roasted Peppers 6.95
  Warm Poached Egg and Goat Cheese
- White Prawn in a "Sampi Broth" 7.95
  with a Black-Truffle Cream 4.50

**PASTA**

- Penne with Grilled Fennel, Crushed Tomatoes,
  Kalmata Olives, and Twice Baked Garlic
  Starter 7.95 Entree 10.95
- Sesame Seared Shrimp and Szechuan Lamb
  with Crisp Vegetables, Panfried Water Noodles
  in a Pungent Ginger Broth
  Starter 8.95 Entree 12.95
- Fusilli Lunghi, Crisp Veal Bacon, Basil
  Romano Cheese and Cream
  Starter 7.95 Entree 10.95
- Fettucine Rosemary Ramped Potatoes
  Garlic, Olive Oil, Balsamic, Shallots
  and Gorgonzola
  Starter 7.95 Entree 10.95

**ENTRÉES**

- Medallions of Pork Tenderloin
  Glazed with Landiend Plum and Porc Wine Sauce 16.95
- Croquet of Grilled Duck, Fennel
  Sage and White Beans 15.95
- Thai Jade Breast of Chicken
  with Sesame Vegetables and Black Bean Tofu 15.95
- Grilled Scallops and Rock Shrimp Sausages 16.95
  Brushed with a Lime and Green Chile Oil
- Grilled Breast of Chicken "Cordon Vin" 16.95
  Lightly Grilled, then Basted in Cabernet
  Mixed Mushrooms, Pearl Onions and Two Black Garlic
- Grilled Rib Eye Steak
  Served with Grain Mustard, Fresh Onions
  and a Scallion Yorkshire Pudding 17.95
- Roast Rack of Lamb with Figs
  and a Roasted Barley Vegetable Stew 19.95
- Grilled Lamb Popsicle
  Garnished with Cabbage, Parsnips,
  Radicchio, and Prosciutto 15.95
- Old Engine No. 39 Stout Braised Short Ribs
  Glazed with Honey and Garlic 14.95