

THE EAST ROOM

Brad Elston and Greg Warning, East Room Chefs

Appetizers



Crab Cakes

Twin lump crab cakes set atop Asian slaw,
with paprika oil and teriyaki plum reduction
\$10

Roasted Vegetable Ravioli

Confetti pasta stuffed with roasted vegetables
served with garlic white wine cream sauce and carrot oil
\$7

Crawfish Gratin

Succulent crawfish tail meat served in a rich parmesan cream sauce
served with grilled crostini
\$8

Escargot

Sautéed with wild mushrooms, garlic, white wine, and fresh tarragon;
topped with flaky pastry
\$7

Mushroom Tart

A blend of morel, shitake, cremini, and wood ear mushrooms in a rich savory cream sauce
baked in a herb pastry shell served with chive beurre blanc
\$9

Shrimp Cocktail

Iced jumbo shrimp served with cocktail sauce and fresh lemon
\$9

Soup & Salads



Soup du Jour

House made with the freshest ingredients
\$5

The East Room House Salad

Slices of port poached pears with baked herbed goat cheese served
with baby mixed greens tossed with a pear vinaigrette and toasted walnuts
\$7

Table Side Caesar

Our version of the classic prepared tableside
\$7

The Wedge

A quarter of head lettuce topped with house made Maytag blue cheese dressing,
fresh tomato concasse, and shaved red onion
\$7

Strawberry Salad

Baby greens tossed with our signature house made balsamic vinaigrette topped with sliced strawberries, sugared almonds, and a
crispy parmesan tuille
\$6

Trio of Salads

A trio of salads; micro greens tossed with raspberry vinaigrette,
burgundy carrot slaw with orange citrus vinaigrette, and lime marinated fruit salad, all accompanied by a teriyaki glaze, raspberry
balsamic vinaigrette, and chopped nuts
\$7

A 20% gratuity will be added for parties of six or more

Steaks & Chops



Filet Mignon

7 oz \$21 10 oz \$30

Ribeye

22 oz bone-in \$39

T-Bone

18 oz \$36

Our steaks are all aged prime beef and can be prepared au Poivre, blue cheese encrusted, bronzed, with béarnaise sauce or simply topped with garlic herb butter. The steaks are finished with sweet onion au jus and seasonal sautéed mushrooms; served with seasonal vegetables

Lamb Chops

Chai Currant marinated roast lamb chops served with creamed cranberry beans, braised fennel finished with a chai demi glacé \$28

Pork Chops

Bone in center cut pork loin chops grilled with an apricot black pepper glaze set atop parsley orzo \$21

House Specialties



Apple Braised Pork Shank

Served with an apple rosemary demi glacé and watercress risotto \$28

Seafood Trio

Fresh lobster, shrimp and scallops sautéed to perfection served with a saffron fumét, sliced radishes and micro greens \$32

Stuffed Free Range Chicken

Half of a semi-boneless free range chicken stuffed with roma tomatoes, Prosciutto, fresh mozzarella, basil and asparagus spears served with pesto cannellini beans and finished with a sherry thyme cream sauce \$20

Grilled Swordfish

Grilled swordfish steak set atop five bean ragout and finished with macadamia nut vinaigrette, spicy onion marmalade and strawberry sauce \$26

Lobster Tail

Grilled lobster tail medallions seasoned with a six pepper spice served with drawn butter and English pea risotto \$52

Seared Breast of Duck

Seared breast of duck served with a duck and potato hash, sautéed baby bok Choy and finished with a blackberry demi glacé. \$26

Hazelnut Salmon

Hazelnut encrusted salmon fillet served atop sautéed white onions and finished with a Frangelico beurre blanc \$23

Osso Bucco

16 oz whole veal shank braised in a veal demi glacé served with saffron risotto \$41

Chilean Sea Bass

Encrusted with potato flour and seared to perfection in a spicy tomato sauce accompanied by green lip mussels, little neck clams and our house made fennel sausage \$23

Sides



Risotto du Jour \$7

Blue Cheese Au Gratin Potatoes \$6

Rustic Red Skin Mashed Potatoes \$6

Sautéed Spinach \$5