

Appetizers

Sweet & Hot Fried Calamari

Fried calamari tossed in sweet Thai chili sauce and served alongside a Pacific Rim napa slaw

Chicken Quesadilla

With cheese, green onions and tomatoes, served with sour cream and salsa

Mussels “Provençal”

Canadian Cove mussels cooked with sun-dried tomatoes, green onions and garlic-white wine butter

Crab Cake Creole

Two classically sautéed lump back Crab Cakes atop a tomato creole sauce with a whole grain mussel drizzle.

Bento Box Sampler

Sesame chicken, tempura shrimp, pork potstickers, spring rolls and coconut lobster tails all served with dipping sauces and garnishes. For two or more

Shrimp Cocktail

Five jumbo shrimp served with fresh lemon, traditional cocktail sauce and horseradish

Salads

Half portions available on all salads.

Spa Plate

Bibb lettuce topped with asparagus, artichoke hearts, roasted red peppers, hardboiled eggs, cucumbers, Roma tomatoes and a champagne vinaigrette.

Add beef; chicken; shrimp

Hyde Park Salad

Tossed field greens topped with rows of ham, turkey and Swiss cheese, then finished with sliced egg, Roma tomatoes and your choice of dressing

Caprese Salad

Bibb lettuce topped with sliced tomatoes, buffalo mozzarella, a chiffonade of basil and balsamic vinaigrette

Caesar Salad

A classic Caesar salad of romaine, croutons and parmesan cheese

Add grilled or blackened chicken, grilled salmon, or shrimp

Sesame-Ginger Salad

Tossed greens, mandarin oranges, raspberries, candied macadamia nuts, fried wonton strips and a sesame ginger vinaigrette

Add sesame chicken, tempura shrimp, or grilled chicken

Maurice Salad

Tossed salad composed of ham, turkey, Swiss cheese, lettuce, pickle relish and dressing, served with sliced egg and roma tomatoes

Taco Salad

Lettuce topped with a blend of cheese, roasted corn salsa, guacamole and a southwest ranch dressing, all in a cheddar tortilla bowl, finished with your choice of grilled chicken or beef tenderloin

Madame Curry Chicken Salad

Curry chicken salad with grapes, pineapple and a delicate dressing set atop lettuce with fresh fruit

Sandwiches

Served with your choice of cole slaw, fruit, cottage cheese, fries or chips

California Club Wrap

Slow-roasted turkey breast, bacon, Swiss cheese, avocado, lettuce and tomato all wrapped up on a cheddar cheese tortilla

Halibut Sandwich

Our classic halibut sandwich grilled, blackened, broiled or fried, served on a toasted Kaiser roll

Portabella Sandwich

A marinated portabella mushroom grilled then set on a toasted Kaiser bun with boursin cheese spread, shredded lettuce, tomato and onion

Blackened Tuna Sandwich

Blackened tuna served rare with lettuce, tomato and wasabi aioli

Half-Pound Angus Burger

Grilled to your liking, then topped with your choice of cheese and served on a Kaiser roll with lettuce, tomato, onion and pickles

Homemade Veggie Burger

Fresh vegetables, whole oats and fresh herbs and spices, flame grilled and served on a toasted Kaiser roll.

Hyde Park Steak Sandwich

A petit strip steak grilled to perfection, then set atop toast points with onion rings and French fries

Grilled Chicken Sandwich

A flame grilled chicken breast on a Kaiser roll with your choice of toppings—Hawaiian, Barbecue or Cordon Bleu

Tuna Melt

Tuna salad on a toasted English muffin with grilled tomato and cheddar cheese baked to perfection

Entrees

Served with your choice of a house, Caesar or Greek salad, hot slaw or a wedge of iceberg lettuce, asparagus, broccoli or the vegetable du jour and whipped potatoes, baked potato or the potato du jour

Angus New York Strip Steak

A flame-grilled 14 oz center cut strip steak with onion straws and served with a side of herb béarnaise.

Filet Mignon

Prime filet mignon flame-grilled then topped with onion straws and a side of herb béarnaise
6 oz- or 8 oz-

Rack of Lamb with Sweet Potato and Mint

Flame grilled rack of lamb with a mint pesto crust, served with whipped sweet potatoes and a red wine reduction.

Honey-Dipped Fried Chicken

Four pieces of fried chicken served with mashed potatoes and chicken gravy.

Calves Liver and Onions

Classically sautéed calves liver topped with applewood smoked bacon, caramelized onions and a port wine sauce

Traditional Pot Roast Dinner

Slow roasted pot roast served with vegetable beef gravy and whipped potatoes.

Portabella, Sundried Tomato and Spinach Linguini

Roasted portabella mushrooms, sundried tomatoes, baby spinach and toasted pinenuts tossed with linguini in an organic olive oil garlic basil sauce.

Barbeque Pork Chops

Flame-grilled pork chops set on a bed of caramelized pineapple and apples, then finished with barbecue sauce.

Chicken Gorgonzola

Flame grilled chicken atop penne pasta with apples, pecans, green onion and applewood bacon in a gorgonzola cream sauce.

Chilean Sea Bass Noodle Bowl

Pan-seared Chilean sea bass with a hoisin glaze set on a bed of noodles and finished with Asian vegetables and a ginger-lemongrass broth.

Traditional Meatloaf Dinner

Two slices of homemade meatloaf topped with a beef and vegetable gravy, served with mashed potatoes.

Diver Scallops with Arugula, Asparagus and Lemon Risotto

Pan seared diver scallops atop a preserved lemon and asparagus risotto then finished with organic olive oil and Arugula pesto.

Tilapia and Fine Herbs

Classically sautéed tilapia set on a bed of braised mushrooms and finished with a fine herb compound butter.

Aji Mirin Seared Salmon

Pan-seared with a sweet rice wine glaze, served on a bed of stir-fried vegetables with sticky rice.