

Appetizers

Baked “Fresh Fish” Cake	9
<i>Fresh fish meat baked golden brown, served over a creamy sweet roasted red pepper sauce.</i>	
Smoked Salmon	11
<i>Scottish smoked salmon with horseradish dill sauce, flatbread, red onion, fresh chives & capers. garnished with caviar</i>	
Classic Bruschetta	8
<i>Vine-ripened Roma tomatoes, fresh basil & garlic tossed in a balsamic vinaigrette & served on rustic grilled sliced baguette</i>	
Mushrooms Jerez	8
<i>A blend of wild and farmed mushrooms sautéed with garlic and red pepper flakes, finished with Sherry wine and beef stock</i>	
Baked Crab Cake	11
<i>Snow crab meat baked golden brown, served with wasabi mayonnaise and fresh lemon</i>	
Beef Carpaccio	10
<i>Seared blackened sirloin sliced thin and served with Dijon horseradish mayonnaise, and toast points</i>	
Shrimp Cocktail with Three Sauces	10
<i>Chilled shrimp served with a trio of sauces: cocktail sauce, Russian sauce, and mustard sauce</i>	
Lobster Ravioli	12
<i>Squid ink pasta filled with lobster, finished with roasted garlic cream topped with julienne Prosciutto and Fontina cheese.</i>	

Soups

Soup Du Jour
Our Chef's daily creation, made with the freshest ingredients
5

Duchess Cheese
Sharp cheddar cheese with roasted turkey
5

French Onion Gratin
Caramelized onions topped with a crouton and melted Provolone cheese
5

Entrée Salads

Nori Ahi tuna salad
Fried Ahi tuna sliced on a bed of mesclun greens, sugar snap peas, grape tomatoes and mango dressed with maple ginger
14

Balsamic marinated salmon, grilled and served on mixed greens, eggs, Enoki mushrooms with tarragon vinaigrette
14

dried fruit, grapes, walnuts and blue cheese in a tarragon Vinaigrette
13

Grilled Atlantic Salmon salad

Lord Essex Salad
Chilled marinated chicken breast tossed with field greens,



Dinner Entrees

All Entrees accompanied by Chef's Fresh Vegetable Selection
and choice of House Salad or Soup

Filet Mignon	39
<i>8 oz. Certified Angus grilled to perfection, served with béarnaise sauce and buttered new potatoes</i>	
Essex Prime Rib	28
<i>Our Signature 14oz King cut prime rib, served with a stuffed baked potato</i>	
<i>10oz Duchess cut prime rib, served with a stuffed baked potato</i>	24
New York Strip	36
<i>12 oz. certified Angus beef, served with Kahler grand butter and a stuffed baked potato</i>	
Sautéed Veal Medallions	29
<i>Tender veal sautéed with shallots, garlic and black truffle peels, finished with Cognac and demi-glace, served with garlic mashed potatoes.</i>	
Steak and Lobster	48
<i>Petite filet of certified Angus served with béarnaise sauce and a 5 oz. lobster tail broiled and served with drawn butter and a stuffed baked potato</i>	
Lime and Cilantro Shrimp	21
<i>Marinated and grilled, topped with fresh cilantro lime glaze with a 5 grain rice blend</i>	
Panko Parmesan Sea Scallops	21
<i>Topped with Panko bread crumbs, parmesan cheese and tomatoes with a 5 grain rice blend</i>	
Grilled Atlantic Salmon	22
<i>Paprika and olive oil rubbed fresh Atlantic salmon, grilled and garnished with fresh fruit relish served with buttered new potatoes</i>	
Fresh Dover Sole	22
<i>Panko breaded and sautéed; finished with shallot lemon butter sauce, with a 5 grain rice blend</i>	
Fillet of Walleye	22
<i>Sautéed, broiled or fried; with fresh lemon, spicy tartar sauce and buttered new potatoes</i>	
Rack of Lamb	38
<i>Grilled and served with fresh mint demi-glace and garlic mashed potato</i>	
Duck Breast	22
<i>Two breasts seared and laced with currant butter sauce, served with a 5 grain rice blend</i>	
Seared Chicken Breast	18
<i>Finished with brandy, cream and asparagus, garnished with black truffle peels, served with garlic mashed potatoes</i>	