APPETIZERS

Prosciutto-Wrapped Scallops – 8.00 Scallops lightly sautéed in a lemon-wine sauce, plated with fresh tomato garlic relish and lemon basil beurre blanc.

Pan-Fried Crab Cakes – 8.00 Prepared with a tangy lemon pepper sauce

Shrimp Cocktail – 6.00 Succulent shrimp with a light lemon aioli and cocktail sauce.

Spinach & Artichoke Dip – 7.00 A blend of artichokes, spinach and cream cheese. Served with toasted baguettes, carrots and celery sticks.

INCLUDED STARTERS

House Dinner Salad – Mesclun greens tossed with candied pecans, dried cranberries and mandarin slices in a delicate orange raspberry vinaigrette

or

Soup du Jour – Manhattan Clam Chowder – The garden meets the ocean in this NY classic! A full-bodied tomato-based chowder chock full of garden vegetables, clams, potatoes and a fine blend of herbs.

INCLUDED ENTRÉES

Tournedos Rossini Two tenderloin beef medallions cooked to perfection, served with asparagus, topped with a distinctive mushroom demi-glace. Served with seasoned red roasted potatoes.

SUGGESTED WINE PAIRING: *BENZIGER MERLOT – SONOMA COUNTY, CALIFORNIA*

Chicken Cordon Bleu A delicately prepared breaded chicken breast, stuffed with ham and Swiss cheese, drizzled with a creamy Alfredo sauce. Served with long-grain wild rice.

SUGGESTED WINE PAIRING: *LANDERS JENKINS CHARDONNAY – CALIFORNIA*

Bowtie Pasta with Andouille Sausage Bowtie pasta topped with andouille sausage tossed in a distinctive Cajun-spiced cream sauce.

SUGGESTED WINE PAIRING: *DELOACH CHARDONNAY – CALIFORNIA*

Pork Tenderloin A pan-seared pork tenderloin topped with a delectable apple demi-glace, served alongside cranberry apple stuffing.

SUGGESTED WINE PAIRING: *LANDER JENKINS CABERNET SAUVIGNON – CALIFORNIA*

Crusted Grilled Salmon A parmesan-crusted salmon filet grilled to perfection and delicately covered with a colorful mango sauce and long-grain wild rice.

SUGGESTED WINE PAIRING: *CHATEAU STE. MICHELLE – WASHINGTON*

Antipasto Salad An ABT exclusive! Served with prosciutto, salami, capicola, artichokes, fresh buffalo mozzarella.

SUGGESTED WINE PAIRING: *VOGA MOSCATO – ITALY*

Pasta Primavera Tri-color pasta tossed with broccoli, cauliflower and zucchini in an Alfredo sauce. A vegetarian entrée.

SUGGESTED WINE PAIRING: *DUCK POND PINOT GRIGIO – OREGON*

DINNER MENU – A CHORUS LINE

UPGRADED ENTRÉES

Slow-Roasted Prime Rib – 12.00 A generous cut of succulent prime rib seasoned and slow-roasted to flavorful perfection. Served with mashed potatoes, au jus and horseradish sauce

SUGGESTED WINE PAIRING: *BOGLE MERLOT – CALIFORNIA*

New York Strip Steak – 14.00 An ABT classic! Marinated, then broiled, this steak tempts with mouth watering tenderness. Topped with sautéed shrimp, mushrooms and mashed potatoes.

SUGGESTED WINE PAIRING: *AVALON MERLOT – NAPA VALLEY, CALIFORNIA*

Shrimp Scampi – 7.00 Succulent prawns sautéed in garlic and spices and served over linguini.

SUGGESTED WINE PAIRING: *CAKEBREAD SAUVIGNON BLANC – CALIFORNIA*

DESSERTS

New York-Style Cheesecake – 7.00 Drizzled with a light strawberry sauce.

PAIRED WITH A STRAWBERRY MARTINI – 14.00

Chocolate Amaretto Bomb – 7.00 One for the chocolate lovers! Topped with a flavorful raspberry sauce.

PAIRED WITH A CHOCOLATE MARTINI COCKTAIL – 14.00

Tiramisu – 7.00 A most heavenly Italian dessert! Ladyfingers dipped in coffee, layered with a blended mixture of mascarpone and cocoa. Finished with a chocolate and vanilla sauce.

PAIRED WITH AN ICED CAFÉ MOCHA – 14.00

Apple Caramel Tart – 6.00 Served with an indulgent caramel sauce.

Cappuccino Gelato – 5.00 Served with pirouettes and whipped cream.

Raspberry Sorbet – 4.00 Paired with delicious fresh fruit.

Fresh-Baked Chocolate Chip Cookie – 4.00 Topped with whipped cream and fruit.

Apple Strudel – 5.00 Served with raisins. A sugar-free delight!

SPECIALTY DRINKS – 8.00

The Singular Sensation – Three Olives Dude Lemon-Lime Vodka, Apple Schnapps, Sour Mix

"a 5, 6, 7, 8" – Three Olives Bubble Gum Vodka, Sour Mix

The Triple Threat – Three Olives Cake Vodka, Crème de Cacao dark and white

Coffee, Tea (hot or iced) **– 2.50** (*complimentary to season ticket holders and groups)*
Soft drinks and bottled (Pellegrino and Acqua Panna) available for an additional charge.

Gratuity is not included in the price of your ticket or for any extra items you may have ordered. Please consider an appropriate gratuity for today's dinner service.