

# *The Buttonwood Manor's Ala Carte Dinner Menu*

## *Appetizers*

***Shrimp Cocktail***  
*Served with cocktail sauce*  
11.

***Grilled Portobello Mushroom***  
*Topped with spinach, roasted peppers  
and Asiago cheese*  
8.

***Fried Calamari***  
*Served with marinara sauce  
or lemon caper aioli*  
9.

***Oysters Rockefeller***  
*Succulent oysters baked with  
spinach & a gratin of hollandaise*  
10.

***Filet Mignon Tips***  
*With a horseradish cream  
dipping sauce*  
12.

***Fresh Mozzarella & Tomato***  
*Roasted peppers, red onion, olive oil  
and a balsamic reduction*  
9.

***Lump Crab Cakes***  
*With red pepper aioli*  
13.

***Lobster Ravioli***  
*With a lobster sauce*  
10.

***Carpaccio of Beef***  
*Thin slices of pepper filet mignon  
with a light vinaigrette*  
10.

***Chilled Oysters & Little Neck Clams***  
*Served with cocktail sauce*  
10.

## *Soup*

***Soup of the Day***  
*Chef's preparation*  
4.

***Baked Five Onion Soup***  
*topped with mozzarella cheese*  
6.

## *Salad*

***The Wedge Salad***  
*Iceberg lettuce, crumbled blue cheese, tomato,  
bacon and blue cheese dressing*  
6.

***Caramelized Walnut, Goat cheese  
and Arugula Salad***  
*with a raspberry vinaigrette*  
7.

***Caesar Salad***  
*Classically prepared tableside for 2 or more*  
\$8/person

***Warm Roasted Wild Mushroom  
and Feta Salad***  
*over field greens with a lemon vinaigrette*  
7.

***Buttonwood House Salad***  
*Mixed field greens, cucumbers, tomatoes and our house vinaigrette*  
3.

## **Entrees**

*All entrees included warm bread, butter and chef's designated sides.  
NO SUBSTITUTIONS.*

### **Grilled Honey Soy Glazed Salmon**

*Over Asian vegetable couscous with snow peas*

**21.**

### **Chicken Questa**

*Sautéed with andouille sausage, roasted red peppers, wild mushrooms, in a balsamic broth over roasted garlic mashed potatoes*

**20.**

### **Grilled Pork Tenderloin**

*Marinated & grilled with a sweet red onion marmalade served with potato croquettes*

**20.**

### **Prime Rib of Beef** 20 oz.

*With garlic mashed potatoes, roasted beets and au jus*

**30.**

### **Pasta Rustica**

*Rigatoni pasta with roasted eggplant, wild mushrooms and fresh mozzarella in a fresh pomodoro sauce*

**18.**

### **Rack of Lamb Marrakech**

*Roasted rack of lamb seasoned with cinnamon and cardamom spices with warm Israeli couscous salad with fresh mint sauce*

**35.**

### **Veal Chop Valdostanza**

*14 oz veal rack chop stuffed with prosciutto, mozzarella and spinach served with roasted garlic mashed potatoes, with a white wine demi glaze and topped with frizzled spinach*

**35.**

### **Broiled Seafood Combo**

*An assortment of shrimp, scallops, filet of flounder, crab cake and half a lobster tail with potato croquette*

**34.**

### **Surf & Turf**

*6 oz lobster tail and petite filet mignon with potato croquettes*

**45.**

### **Shrimp & Scallop Scampi**

*Served over angel hair pasta*

**25.**

### **Pepper Seared Sea Scallops**

*With wild rice pilaf, sautéed spinach with a Cabernet glaze*

**24.**

### **Cowboy Steak** 20 oz Bone-In Rib Eye

*Topped with garlic butter, fingerling potato hash and frizzled onions*

**34.**

**Filet Mignon**

*With potato croquettes, roasted beets and a Pinot Noir reduction*

**28.**

**Baked Swordfish with Wild Mushrooms**

*With sweet vermouth, fresh thyme served over a wild rice pilaf with snow peas*

**25.**

**Seafood Risotto**

*Shrimp, scallops, clams and mussels slow cooked with saffron, Mediterranean spices and short grain rice*

**26.**

**Chicken Geraci**

*Chicken breast stuffed with spinach, bacon and gorgonzola cheese over fingerling potato hash with a herb cream sauce*

**20.**

**New York Sirloin Steak**

*14 oz steak with fingerling potato hash and a brandy demi glaze*

**26.**

**Pistachio Crusted Mahi**

*Over squash risotto with a port wine sauce*

**26**

**Sides**

**Twice Baked Stuffed Potato 4**

**Baked Potato 3**

**Steak Fries 3**

**Creamed Spinach 4**

**Glazed Caramelized Carrots 3**

**Steamed Broccoli with Hollandaise 4**

**Sautéed Mushrooms and/or Onions 4**

**Tablesides Entrees**

**For Two**

*Enjoy These Special Selections Prepared at Your Table.*

*A Fun Feast for the Eyes as Well as the Palate!*

*Served with Tossed Field Greens Salad.*

**Chateaubriand**

*Center Cut Filet Mignon Broiled to Perfection Served with an Array Of Fresh Steamed Vegetables, Duchess Potato and Sauce Béarnaise*

**32 per person**

**OR**

**Caesar Salad & Chateaubriand**

**37 per person**