



Plated Dinner Menu

STARTERS *Please select one:*

Greek Salad with baby spinach, lentils, quinoa, olives, tomato, artichoke hearts, feta cheese, chopped parsley and olive oil

Ahi Tuna Poke Stack with cucumber, avocado and seasonal greens
(additional 2.00 per person)

Grilled & Chilled Scallop over mango and asparagus salad topped with key lime chili vinaigrette *(additional 2.00 per person)*

Antipasta Salad chef's assortment of cheeses, cured meats and marinated vegetables

Seasonal Ravioli Salad *(Selections available upon request)*

Baby Kale Caesar Salad with sun dried tomatoes, chopped bacon, Parmesan cheese bruschetta with house made traditional Caesar dressing

Poached Pear Salad romaine, spinach and radicchio lettuce with poached half pear, dried cherries, toasted almonds, Gorgonzola cheese and raspberry vinaigrette

Seasonal Summer Salads: *(Available July-September)*

- Tomato, Mozzarella & Basil
- Watermelon, Tomato & Feta Stack



DINNER ENTRÉES *Please select two:*

Grilled Filet Mignon with a roasted shallot and garlic merlot reduction, roasted garlic mashed potatoes, oven roasted tomatoes, veal demi and haricot vert bundle	67.04
Dijon Mustard Roasted Chicken Breast with wild mushroom risotto, sautéed brussels sprouts with dried plums and dijon mustard with a dried plum demi	47.30
Roasted Salmon with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche and fried shallots	49.81
Apricot & Grain Mustard Glazed Roasted Salmon served over herbed polenta with balsamic roasted grape tomatoes and charred broccoli rabe salad, demi glaze	49.81
Pork Osso Buco creamy herb polenta, roasted broccolini, demi glace	60.88
Pond House "Surf & Turf" 8 oz. filet served over chive mashed potatoes then topped with lobster ragu	73.50
Bacon Wrapped Pheasant frenched pheasant breast wrapped in apple wood smoked bacon, wild rice with wild mushrooms, asparagus bundle and lingonberry sauce	62.18
Oven Roasted Cod served on black bean and salsa flan topped with vegetable ceviche, plantain chips with a chimichurri drizzle	61.76
Braised Short Rib served over garlic mashed potatoes, roasted root vegetables and veal demi	54.29
Grilled Polenta with lentils, wild mushroom ragout, fig and pomegranate sauce	50.84
Cauliflower Steak Piccata served with a brown butter, lemon, caper and almond sauce	50.28

THE POND HOUSE



DESSERT & COFFEE *Please select one:*

Seasonal Cheesecake with graham crust

Seasonal Pie – house made, hand rolled flaky crust

Carrot Cake with cream cheese frosting, toasted pecans

Crème Brûlée

Pond House Amaretto Cranberry Bread Pudding

Chocolate Ganache Sablé with fresh fruit

Lemon Curd Sablé with fresh fruit

Devil's Food Cake

Seasonal Shortcake *available during June, July & August*

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