



## Plated Lunch Menu

### LUNCH ENTRÉES *Please select two:*

<b>Orecchiette Maremana</b>	23.90
roasted sweet peppers, whole roasted garlic cloves, toasted fennel seed, sun dried tomato and escarole in a sauce of extra virgin olive oil, Chablis and Parmesan cheese	
<b>Grilled Boneless Breast of Chicken</b>	28.12
garlic mashed potatoes and steamed broccoli	
<b>Nut Encrusted, Oven Roasted Salmon</b>	32.37
a blend of nuts mixed with sweet hoisin, soy and ginger. Served with wasabi mashed and Asian cabbage slaw	
<b>Quiche Lorraine</b>	20.44
the classic egg dish with bacon, tomatoes, onion and cheese. Served with a side salad	
<b>Pond House Cod Cakes</b>	32.26
served over Indian rice with lemon and roasted garlic aioli	
<b>Portobello Mushroom Wellington</b>	27.48
balsamic grilled mushroom, exotic mushrooms and Gruyère cheese wrapped in puff pastry and served over sherry cream sauce	
<b>Chicken Piccata</b>	27.61
egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce	
<b>Indian Rice Bowl</b>	26.26
basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, sweet curry, paprika and sweet cream butter*	
<b>Caesar Salad with Grilled Chicken</b>	20.06
<b>Add a Salad Course - an additional \$3.75 per person</b> Choose one:	
❖ Pond House Field Greens	
❖ Baby Kale Caesar	
❖ Apple Walnut	

1555 Asylum Avenue  
West Hartford, CT 06117  
E-mail: sales@pondhousecafe.com  
860.231.8823  
pondhousecafe.com



---

**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 Chocolate Cherry Bread Pudding

Chocolate Ganache Sablé shortbread with fresh fruit

Lemon Curd Sablé shortbread with fresh fruit

Devil's Food Cake

Seasonal Shortcake *available during June, July & August*

THE POND HOUSE