



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:*

BEEF, PORK & LAMB:

Grilled Filet Mignon* roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle	77.46
Braised Lamb Shank horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction	71.58
Pork Osso Buco* with creamy herb polenta, roasted broccolini and veal demi	67.53
Braised Short Rib** served over garlic mashed potatoes, roasted root vegetables and veal demi	69.60
Pond House "Surf & Turf"* filet served over chive mashed potatoes then topped with lobster ragu	83.41

SEAFOOD:

Roasted Salmon** with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, fried shallots and leeks	64.89
Seared Salmon* served over broccoli rabe infused polenta with an artichoke heart, pine nut, sun dried tomato, green olive, lemon zest, shallot and garlic relish with a brown butter and balsamic vinaigrette	64.89
Seafood Paella* scallops, chorizo sausage, shrimp and saffron rice topped with a butter poached lobster tail	78.82
Sesame Encrusted Seared Rare Tuna Steak* with purple sticky rice, sautéed baby bok choy and Asian slaw	73.61
Roasted New England Cod* butter poached fingerling potatoes, braised fennel and leeks, herbed gaufrette	67.44
Monk Fish* wrapped in prosciutto with saffron rice and roasted pepper coulis and charred broccolini	65.21

THE POND HOUSE

**gluten friendly; **can be made gluten friendly; V is Vegan; V* can be made vegan*



POULTRY:

Oven Roasted Duck Breast* 67.74
with bourbon whipped sweet potatoes, grilled asparagus
and fig demi glaze

Roasted Frenched Chicken Breast** 62.60
horseradish potatoes au gratin, herb roasted baby
carrots, and veloute

Chicken Coq Au Vin* 62.60
frenched chicken breast simmered with mushrooms, pearl
onions, pancetta, fresh herbs and red wine served over
mashed potatoes

Bacon Wrapped Pheasant* 72.58
frenched pheasant breast wrapped in apple wood
smoked bacon, barley with wild mushrooms, asparagus
bundle and lingonberry sauce

VEGETARIAN:

Grilled Polenta* 55.51
with lentils and wild mushroom ragout with a fig and
pomegranate sauce

Stacked Vegetable Lasagna* 55.51
with layers of portobello mushroom, ricotta and fresh
mozzarella cheeses, grilled eggplant, grilled zucchini,
roasted red peppers and marinara sauce

Sweet Potato Falafel*, V 55.51
golden quinoa pilaf with beet tahini vinaigrette

Vegetable Tagine 55.51
seasonal vegetables, apricots, dates, golden
cauliflower, chickpeas and potatoes in an aromatic
curry broth with pearled couscous

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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 with fresh fruit

Lemon Curd Sablé with fresh fruit

Devil's Food Cake

Seasonal Shortcake *available during June, July & August*

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