



Plated Lunch Menu

LUNCH ENTRÉES *Please select two:*

Orecchiette Maremana	25.10
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	
Grilled Boneless Breast of Chicken	29.53
garlic mashed potatoes and steamed broccoli	
Nut Encrusted, Oven Roasted Salmon	33.99
a blend of nuts mixed with sweet hoisin, soy and ginger. Served with wasabi mashed and Asian cabbage slaw	
Quiche Lorraine	21.46
the classic egg dish with bacon, tomatoes, onion and cheese. Served with a side salad	
Pond House Cod Cakes	33.87
served over Indian rice with lemon and roasted garlic aioli	
Portobello Mushroom Wellington	28.85
balsamic grilled mushroom, exotic mushrooms and Gruyère cheese wrapped in puff pastry and served over sherry cream sauce	
Chicken Piccata	28.99
egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce	
Indian Rice Bowl	27.57
basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, sweet curry, paprika and sweet cream butter*	
Caesar Salad with Grilled Chicken	22.06
Add a Salad Course - an additional \$3.94 per person Choose one:	
❖ Pond House Field Greens	
❖ Baby Kale Caesar	
❖ Apple Walnut	

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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 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