



Plated Lunch Menu

LUNCH ENTRÉES *Please select two:*

Cavatappi Maremana 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	27.14
Grilled Boneless Breast of Chicken garlic mashed potatoes and steamed broccoli	31.93
Nut Encrusted, Oven Roasted Salmon a blend of nuts mixed with sweet hoisin, soy and ginger. Served with wasabi mashed and Asian cabbage slaw	36.76
Quiche Lorraine the classic egg dish with bacon, tomatoes, onion and cheese. Served with a side salad	23.21
Pond House Cod Cakes served over Indian rice with lemon and roasted garlic aioli	35.54
Portobello Mushroom Wellington balsamic grilled mushroom, exotic mushrooms and Gruyère cheese wrapped in puff pastry and served over sherry cream sauce	31.20
Chicken Piccata egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce	31.35
Indian Rice Bowl basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, sweet curry, paprika and sweet cream butter*	29.81
Caesar Salad with Grilled Chicken	23.81
Add a Salad Course - an additional \$4.26 per person Choose one:	
❖ Pond House Field Greens	
❖ Baby Kale Caesar	
❖ Apple Walnut	

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DESSERT & COFFEE *Please select one:*

Seasonal Cheesecake*

Seasonal Pie – house-made, hand rolled flaky crust

Crème Brûlée*

Pond House Seasonal Bread Pudding

Chocolate Mousse Cake

**gluten friendly*

THE POND HOUSE