



## Plated Dinner Menu

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### SALADS:

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

**Roasted Baby Beet & Arugula Salad** topped with goat cheese timbale

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

**Pond House Caesar Salad** with focaccia croutons, baby romaine lettuce, vegetarian Caesar dressing, and shaved Parmesan cheese

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

**Pond House Field Green Salad** young mixed greens with carrots, red onion, cucumber, grape tomatoes, assorted peppers, toasted nuts and white balsamic vinaigrette

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

**Tomato, Mozzarella & Basil**

**Watermelon, Tomato & Feta**

### PASTAS:

**Butternut Squash & Mascarpone Ravioli** with brown butter-balsamic sauce and fresh sage

**Prosciutto & Asparagus Ravioli** with house-made ricotta and tomato cream sauce

**Lobster Ravioli** with mascarpone cheese and a sherry lobster bisque  
*(additional 4.10 per person)*

### SOUPS:

**Lobster Bisque**

**Italian Wedding Soup** *(December - February)*

**Spring Pea & Mint** *(March - May)*

**Gazpacho** *(June - August)*

**Butternut Squash & Granny Smith Apple Bisque**  
*(September - November)*



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## DINNER ENTRÉES *Please select two:*

### BEEF, PORK & LAMB:

**Grilled Filet Mignon\*** 83.78

roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle and house-made potato chip

**Braised Lamb Shank** 77.41

horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction

**Pork Osso Buco\*** 73.04

with creamy herb polenta, roasted broccolini and veal demi

**Braised Short Rib\*\*** 75.28

served over garlic mashed potatoes, roasted root vegetables, veal demi and fried chips

**Rack of Lamb** 97.38

herb encrusted rack of lamb with Israeli couscous ratatouille, harissa lamb sauce and cucumber raita

**New Zealand Venison** 98.40

roasted New Zealand venison, poppy seed spätzel au poivre butternut squash, vin cotto

**Pond House "Surf & Turf"\*** 90.21.

8 oz. filet, truffle mashed potatoes, and lobster tail

### SEAFOOD:

**Roasted Salmon\*\*** 70.19.

with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, and leeks

**Seared Salmon** 70.19

brushed with brown butter balsamic vinaigrette and served over sun dried tomato couscous then topped with an artichoke heart, olive, sun dried tomato and lemon zest relish

THE POND HOUSE

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



THE POND HOUSE

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<b>Roasted New England Cod</b> 8 oz. baked cod served over farro risotto with artichoke hearts, apples, onion, and mushrooms topped with lobster bisque	72.95
<b>Porcini Encrusted Halibut</b> with creamy spinach polenta, shaved fennel and lemon truffle cream	89.04
<b>Cioppino</b> clams, mussels, shrimp, and white fish in a tomato basil sauce served over parsley spaetzle	92.30
<b>Bouillabaisse</b> clams, mussels, shrimp, white fish, and lobster in a saffron tomato broth topped with julienned carrots and leeks, and saffron aioli crostini	99.29
<b>POULTRY:</b>	
<b>Oven Roasted Duck Breast*</b> honey-lavender glazed duck breast served with a duck confit spring roll, and cabbage and shiitake mushroom slaw	73.27
<b>Roasted Frenched Chicken Breast**</b> butter poached smashed garlic and Parmesan fingerling potatoes, herb roasted baby carrots, and velouté sauce	67.70
<b>Chicken Coq Au Vin*</b> frenched chicken breast simmered with mushrooms, pearl onions, lardons, fresh herbs and red wine served over mashed potatoes	99.72
<b>Bacon Wrapped Pheasant*</b> frenched pheasant wrapped in apple wood smoked bacon, roasted acorn squash ring, barley with pecans and dried cranberries, huckleberry sauce	77.46



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**VEGETARIAN:**

**Vegetable Stack\***

layers of portobello mushroom, grilled eggplant, zucchini, squash, roasted red peppers, ricotta, mozzarella cheese, and marinara sauce

60.04

**Sweet Potato Falafel\*, V**

golden quinoa pilaf with beet tahini vinaigrette

60.04

**Vegetarian Lasagna**

House-made pasta sheets layered with seasonal vegetables and house-made ricotta topped with marinara sauce and mozzarella cheese

60.04

**Miso Glazed Grilled Japanese Eggplant, V**

served with Israeli couscous ratatouille

60.04

**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