



## Plated Dinner Menu

Entrée prices include a selection of Soup or Salad

### Soups

#### Chilled Soups

Bing Cherry & Mascarpone Bisque  
Citrus Scented Melon & Mint  
Pineapple with Galliano Crème Fraiche  
Strawberry Yogurt  
Tomato & Cucumber Gazpacho

#### Hot Soups

French Onion en Croute  
Mushroom & Wild Rice Bisque  
Our Signature Beer & Cheese Soup  
Roasted Chicken & Corn Chowder  
Tomato & Basil with Cream Minestrone

### Salads

#### Baby Spinach Salad

Baby Spinach leaves Tossed in a Champagne Raspberry Vinaigrette with Diced Roasted Red Beets, Red Onion, Mandarin Oranges, Goat Cheese, Candied Walnuts and Cracked Black Peppercorns

#### Fifth Floor Salad

A variety of Artisan Greens, Slice Cucumber, Julienne Carrot, Plum Tomatoes, Red Onion & Herbed croutons with a Choice of Dressing

#### The Greek

Ripe Tomatoes, Cucumber, Sweet Onion, Roasted Red Peppers, Kalamata Olives, Feta Cheese and Romaine Lettuce, Tossed in a Oregano Lemon Vinaigrette

#### Tomato and Mozzarella Salad

Ripe Beefsteak Tomatoes, Fresh Mozzarella, Roasted Red and Yellow Peppers, Basil Pesto, Garlic Rubbed Crostini with Micro Greens Drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar

#### Traditional Caesar Salad

Crisp Hearts of Romaine, Parmesan Cheese, Garlic Crouton, lightly dressed with the Classic Caesar Dressing

### Intermezzo - \$3.50

Lemon, Mango or Grapefruit Sorbet

### Appetizers

#### Cheese Tortellini - \$12.00

Tossed with a Maine Lobster Brandy Cream Sauce, Topped with Buttery Golden Panko Crumbs

#### Domestic Cheeses - \$9.00

Maytag Blue, Local Goat Cheese, Sharp Cheddar & Brie, with Grapes & Fresh Figs

#### Fuselli Pasta - \$10.00

Tossed with a Roasted Tomato & Fennel Sauce, topped with shaved Asiago Cheese & Cracked Black Peppercorns

#### Gravlax - \$12.00

Cured Salmon with Lemon and Dill, Presented with Black Bread on a Salad of Roasted Beets, Red Onion, Pea Shoots & a Citrus Infused Vodka Aioli

#### Gulf Shrimp Cocktail - \$12.00

with Horseradish Cocktail Sauce, Lemon & Fresh Greens

#### Jumbo Lump Crab Cake - \$12.00

Pan Seared and served atop Cucumber Slices with a Brown Butter Caper Sauce, Lemon & Old Bay Aioli

## Entrées

(Selection of two entrees, \$3.00 per person charge for three selections)

### **Black & White Salmon ~ \$30.00**

Fillet of Salmon encrusted with Black & White Sesame Seeds served over a Savory Jasmine Rice & Coconut Milk Pudding with a Soy & Ginger Glaze

### **Brewer's Chicken ~ \$28.00**

Panko & Parmesan dusted All Natural Chicken Breast, Pan Fried & Topped with Prosciutto Ham, Roasted Garlic, Diced Tomatoes & a Porter Beer & Sage Butter Sauce

### **Cajun Fillet of Tilapia ~ \$30.00**

with a Corn Cake, topped with an Etouffee of Gulf Shrimp

### **Caribbean Chicken ~ \$28.00**

Caribbean Spiced All Natural Chicken Breast, Grilled and Topped with Mango & Pepper Chutney with Fried Plantains

### **Chicken Francaise ~ \$28.00**

All Natural Chicken Breast Coated in Egg Batter and Seared with Shallots, Capers and a Lemon Butter Sauce

### **Crab Cakes ~ \$30.00**

Two Jumbo Crab Cakes seared & served with Brown Butter, Caper Sauce & Old Bay Aioli

### **Filet Mignon ~ \$36.00**

With Your choice of Sauce, Bordelaise, Mushroom Demi-Glace or Au Poivre

### **Fillet of Grouper ~ \$32.00**

with a Shrimp & Potato Hash, finished with a Rum Cream Sauce

### **Grilled Apple Butter Barbecue Chicken Breast ~ \$26.00**

Served with a Corn & Roasted Red Pepper Compote

### **Pecan Crusted Chicken Breast ~ \$28.00**

with Milk Stout & Maple Cream Sauce, Sprinkled with Candied Pecans

### **Pork Tenderloin Petite Mignons ~ \$30.00**

Bacon Wrapped & grilled, served with an Apple & Cranberry Compote & Hard Cider Sauce

### **Roast Prime Rib of Beef ~ \$34.00**

Cooked Slowly over night, served with a Bread and Beer Pudding a Natural Jus and Horseradish Sauce

### **Roast Tenderloin of Beef ~ \$36.00**

Sliced & Served with a Red Onion Jam & Thyme Demi-Glace

### **Sautéed Shrimp ~ \$30.00**

Served in a Lemon, Garlic & Olive Oil Sauce, over Crab Imperial

### **Stout Braised Short Rib of Beef ~ \$32.00**

with Roasted Carrots, Onions & Parsnips, seared with a Pan Gravy

### **Tarragon Roasted Fillet of Salmon ~ \$32.00**

Served Over Israeli Cous Cous with a Blood Orange Vinaigrette

### **Woodsman Chicken ~ \$30.00**

Floured & Seared with Sautéed Forest Mushrooms, Green Onion, Garlic, Bacon, on a Bed of Wilted Spinach with a Whisky Butter Sauce

### **Fusilli Pasta Primavera ~ 24.00**

Olive Oil, Garlic & White Wine with a touch of Marinara Sauce

### **Grilled Vegetable Tower ~ \$24.00**

Zucchini, Portabella Mushroom, Roasted Red Pepper, Spinach, Mushroom, Tomatoes, Squash, & Falafel, finished with a Tomato Vinaigrette

**Selection of One ~** Green Beans, Broccoli Florets with diced Red Pepper, Tarragon Roasted Carrots, Vegetable Medley, Sautéed Green and Yellow Squash

**Selection of One ~** Herb Roasted Red Skin Potatoes, Mashed Potatoes, Mashed Sweet Potatoes, Smashed Red Skin Potatoes with Garlic, Rice Pilaf

## **Please ask for our Dessert Menu**

A 20 % Service Charge will be applied to all Food & Beverage Purchases  
A 6% PA Sales Tax will be applied to all Food, Fees & Non-Alcoholic Beverage Purchases