## Dinner

## Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

## Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.

## Starters, Soup, Salad

Seared Black Pepper Duck Breast*<br>apple celeriac salad, lingonberry cream

Heirloom Caprese
tomato, mozzarella, fresh basil salad

## Deep-Fried Calamari

tarragon aioli

## Cobb Salad

chicken breast, boiled egg, tomato, avocado, bacon,
bleu cheese crumble, vinaigrette

# Cream of Wild Mushroom Soup 

truffle cream

## Pasta

## Hearty Baked Rigatoni with Italian Sausage

tomato sauce, parmesan

## Mains

## Chile Rellenos

mild poblano peppers, monterey jack cheese, green chili sauce, rice

## Seared Flounder Grenobloise*

lemon shrimp butter, capers, green beans, roasted potatoes

Coq Au Vin<br>burgundy wine-simmered chicken, bacon, pearl onions, butter, pappardelle pasta<br>English-Style Roast Beef*<br>yorkshire pudding, gravy, vegetables<br>\section*{Greek Bifteki}<br>ground lamb, feta cheese, greek yogurt, tomato pilaf, bell pepper

## Princess Favorites

## Princess Shrimp Cocktail

tangy cocktail sauce

## Classic Caesar Salad

romaine, garlic croutons, parmesan, creamy caesar dressing

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## Fettuccini Alfredo

 <br> creamy parmesan sauce <br> Garlic-Herb Roasted Chicken <br> avocado-tomato corn salad}

## Make the Evening Extra Special

Filet Mignon* 6 oz - red-skin mashed potatoes, sautéed mushrooms $\quad \$ 19$
Lobster Tail ${ }^{\dagger}$ 5-6 oz - red-skin mashed potatoes, grilled asparagus $\$ 19$
The Perfect Match ${ }^{* \dagger}$ - filet mignon and lobster tail, choice of sides \$29

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[^0]:    ${ }^{\dagger}$ All food and beverages, including cover charges, are subject to an $18 \%$ service charge which will be added to your check.

