

Sinclair's

First Plates

Jumbo Gulf Shrimp Cocktail

Spicy Horseradish Sauce and Chopin Lemon Confit

Blue Lump Crab Cakes

Crisp Plantain Chip, Smoked Corn Puree, and Avocado Pico de Gallo

Beef Tenderloin Carpaccio

Au Poivre Encrusted with Fleur de Sel, Fried Capers, Shaved Shallots and Cold Pressed Olive Oil

Baked Seasonal Oysters

Topped with Bacon-Leek Fondue and Truffle Glacage

Seared Hudson Valley Foie Gras

With Brioche Toast and Apricot Chutney

Soups & Salads

Lobster Bisque

Caviar Crème Fraiche

Butternut Squash Soup

Golden Raisin and Mascarpone Cheese Quenelle

Iceberg Wedge

Marinated Oven Dried Tomatoes, Radish, Roasted Cippolini Onion, Aged Serrano Ham and Stilton Blue Cheese Dressing

Hearts of Romaine

Pancetta Crisp, Shaved Pecorino Cheese, Olive Tapenade Crostini drizzled with Creamy Black Pepper and Garlic Dressing

Baby Arugula and Spinach

Julienned Asian Pear, Cambozola, Candied Walnuts with Toasted Walnut Vinaigrette

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Entrees

Chilean Sea Bass

Serrano Wrapped Sea Bass with Sweet Corn Succotash and Natural Jus

Scottish Salmon

Creamy Organic Stone Ground Grits, Grilled Asparagus and Raspberry Ancho BBQ Glaze

Lobster Ravioli

Boursin Saffron Ravioli with De Shelled Marine Lobster and Lobster Cream

Caramelized Sea Scallops

Diver Harvested Scallops with Truffle Whipped Potatoes, Braised Scallions and Smoked Tomato Coulis

Domestic Rack of Lamb

Grilled Half Rack of Lamb with Rosemary Roasted Fingerling Potatoes, Ratatouille and Minted Demi Glace

Maple Leaf Farms Duck Breast

Stewed Mustard Greens, Foie Gras and Caramelized Onion Bread Pudding and Roasted Chestnut Cream

Veal Osso Buco

Cabernet Braised Veal Shank with Wild Mushroom Risotto, Sauteed Spinach, and Gremolata

Indiana Kitchen Pork Tenderloin

Bourbon Glazed Pork Tenderloin with Cream Corn Ragout and Steamed Broccolini

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Vegetarian

Wild Mushroom Strudel

Flaky Phyllo Dough Stuffed with Wild Mushroom and Chevre with Roasted Red Pepper Coulis

Lasagna Primavera

Sweet Basil and Marinara Layered Lasagna with Fresh Garden Vegetables and Ricotta Cheese

Mediterranean Risotto

Tomato Infused Creamy Arborio Rice Blended with Zucchini, Squash, and Eggplant Topped with Pecorino Cheese

From the Grill

Filet Mignon

Served with Sauce Bernaise

6oz

10oz

New York Strip Steak

13oz with Maitre de Hotel Butter

Prime Dry Aged Bone-In Ribeye

20 oz with Maytag Blue Gratin and Tobacco Onions

Half Roasted Free Range Chicken

Soy Ginger and Garlic Marinated

Sides

Garlic Whipped Yukon Gold Potatoes

Cauliflower Gratin

Grilled Asparagus

Sautéed Spinach

Jumbo Baked Potato

Wild Mushroom Risotto