

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 Foie Gras

Grilled Honey Brined Quail

With Carmelized Onion Breadpudding 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 Tampedede Crostini drizzled with Creamy Black Pepper and Garlic Dressing

Baby Arugula and Spinach

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

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Entrees

Chilean Sea Bass

Serrano Wrapped Sea Bass with Sweet Corn Succotash and Natural Jus

Wild King Salmon

Green Tea Bamboo Infused Rice, Snow Peas, Five Spiced Wonton Crisp and Moroccan BBQ Glaze

Lobster Ravioli

Boursin Saffron Ravioli with De Shelled Marine Lobster and Lobster Cream

Caramelized Sea Scallops

Diver Harvested Scallops with Garlic Whipped Yukon Gold Potatoes, Braised Napa Cabbage and Truffle Leak Cream

Domestic Rack of Lamb

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

Suckling Veal Chop

Stewed Mustard Greens, Cauliflower Gratin and Chantrelle Demi Glaze

Beef Short Rib

Cabernet Braised Beef Short Rib with Whole Grain Mustard and Celeriac Puree

Indiana Kitchen Pork Tenderloin

Bourbon Glazed Pork Tenderloin with Cream Corn Ragout and Steamed Broccolini

Sinclair's

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