

Sinclair's

First Plates

Jumbo Shrimp Cocktail

Pickled Mango, Cilantro-Avocado Puree, and Candied Jalapeños

Lump Crab Cake

Crispy Jumbo Blue Lump Cakes with Tarragon Aioli, Grape Fruit Supremes and Mache Salad

Beef Tenderloin Carpaccio

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

Antipasto Platter

With a Selection of "Fortuna's Sausages" and Local Cheeses

Soups & Salads

Roasted Chicken and White Asparagus Cream

Puree of Potato, Chicken and White Asparagus with Chive Essence

Lump Crab Gazpacho

Chilled Tomato and Cucumber Soup Topped with Lime Infused Crab Salad

Iceberg Wedge

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

Hearts of Romaine

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

Baby Spinach Salad

Boursin Cheese Croutons, Roasted Pistachios, Strawberry Vinaigrette

Caprese Salad

Fresh Orange County Grown Vine Ripe Tomatoes, Buffalo Mozzarella and Basil Drizzled with One Hundred Year Old Balsamic Vinegar

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Entrees

Chilean Sea Bass

Serrano Wrapped Sea Bass with Fingerling Potatoes and Melted Leek Ragout

Wine Recommendation: Cloudy Bay New Zealand Sauvignon Blanc ~ per Glass

Scottish Salmon

Pan Seared with Truffle Spoon Bread, Braised Swiss Chard and Lemon Dijon Glace

Wine Recommendation: Rodney Strong Russian River Pinot Noir ~ per Glass

Ahi Tuna

Sesame Seed Encrusted Served with Forbidden Black Rice, Grilled Asparagus and Wasabi-Dashi Broth

Wine Recommendation: Pessagno Monterey California Pinot Noir ~ per Glass

Caramelized Sea Scallops

Diver Harvested Scallops with Whipped Yukon Gold Potatoes, Shaved Fennel and Citrus Relish

Wine Recommendation: Champalou Loire France Vouvray ~ per Glass

Lobster Thermidor

6 oz African Lobster Tail served in its' shell on a bed of Linguini with a Sherry-Dijon cream sauce

Wine Recommendation: Korbel Natural California Sparkling Wine ~ per Glass

Apple Wood Smoked Bacon Wrapped Buffalo Filet

Sweet Potato Hash and Tomatillo Marmalade

Wine Recommendation: Trivento Malbec ~ per Glass

Kurobuta Pork Tenderloin

Served with Chorizo and Stone Ground Grits, Sautéed Spinach and Stout and Black Rind Cheddar Sauce

Wine Recommendation: Layer Cake Barossa Valley Shiraz ~ per Glass

Stuffed Chicken Florentine

Pine Nut Encrusted Chicken Breast Stuffed with Brie and Spinach

Served with Garlic Whipped Potatoes and Baby Carrots

Wine Recommendation: Sonoma-Cutrer Russian River Ranches Chardonnay ~ per Glass

Crispy Duck Breast

Served with Port Salut and Wild Mushroom Risotto and Sweet Potato Straws

Wine Recommendation: Estancia Reserve "Meritage" California Red Blend ~ per Glass

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Vegetarian

Spicy Rice Noodle

Steamed Rice Noodles with Stir Fried Asian Vegetables tossed in a Lemon Grass-Chili Broth

Wine Recommendation: SA Prum Essence German Reisling ~ per Glass

Lasagna Primavera

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

Wine Recommendation: Trivento Vineyards Torrentes ~ per Glass

Asiago Gnocchi

Pesto Cream, Sundried Tomatoes, Toasted Pine Nuts and Fried Spinach

Wine Recommendation: Snoqualmie Vineyards 'Naked' Riesling ~ per Glass

From the Grill

Grill Selections are Served with your Choice of Starch and Chef's selected Fresh Locally Grown Vegetables

All Beef Selections are Prime Cut Black Angus

Filet Mignon

oz Served with Sauce Bernaise

Wine Recommendation: Chateau Thomas "Black Gold" Indiana Red Blend ~ per Glass

New York Strip Steak

oz with Maitre de Hotel Butter

Wine Recommendation: Old Ghost Old Vine California Zinfandel ~ per Glass

Cowboy Ribeye

oz with Blue Cheese Gratin and Spiced Onion Rings

Wine Recommendation: Cold Creek Columbia Valley Oregon Cabernet ~ per Glass

Rack of Lamb

Half Rack of Domestic Lamb with Mint Demi

Wine Recommendation: Creekbend Vineyards Indiana Rose of Chambourcin ~ per Glass

Blackened Fish

Nightly Feature with Lemon Butter Sauce

Wine Recommendation: Pighin Italian Pinot Grigio ~ per Glass

Personal Selections

Please choose from these select accompaniments for your grilled entrée:

*Fingerling Potatoes, Forbidden Rice, Whipped Yukon Gold Potatoes, Linguini, Sweet Potato Hash,
Stone Ground Grits with Chorizo or Wild Mushroom Risotto*

*Your Entrée will be served with the Chef's selection of fresh locally grown produce or you may
substitute for a small extra charge:*

Grilled Fresh Asparagus or Sauteed Spinach

*We prepare a limited number of Jumbo baked Idaho Potatoes each night.
They are available with your entrée selection for*

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Desserts

West Baden Signature Chocolate Dome

Chocolate Mousse Layered with Chocolate Cake and Ganache Shell

Warm Three Berry Bread Pudding

House Made Bourbon-Madagascar Vanilla Bean Ice Cream

White Chocolate Crème Brulee

Chilled White Chocolate Custard topped with Caramelized Sugar and Fresh Berries

Peach Tart

A Puff Pastry Tart Filled with Whipped Cream, Topped with Fresh Peaches, Blackberry Ice Cream and Rum Sabayon

Spiced Carrot Cake

Layered Carrot Cake with Cream Cheese Frosting and Caramelized Pineapple

Chocolate Cake

Layered Rich Dark Chocolate with Fresh Berries

After Dinner Offerings

Dessert Wines

Late Harvest Riesling; Chateau Thomas Winery, Plainfield, Indiana

Nectar des Dieux; Chateau Thomas Winery, Plainfield, Indiana

Ice Wine: Creekbend Vineyards, Monroe County, Indiana

Castilla di Poggio, Moscato d'Asti; Italy

Ports

Yalumba Museum RSV. Antique; South Australia NV

Warres "Warrior"; Portugal NV

Smith Woodhouse LBV; Portugal

Penfolds Grandfather, Fine Old Tawny Port, Southern Australia

*Courvosier VS
Kelt VSOP
Benedictine
Drambuie
Sidecar*

*Amaretto DiSaronno
Remy Martin Louis XIII
Stinger
Brandy Alexander
Obsession*

*Sambuca Romana
Grand Marnier
Rusty Nail
Bellini
French*

Coffee Delights

French Press

*Large
Small*

Irish Coffee

*Bailey's I. Coffee
Keoke Coffee*

Espresso

*Single
Double*

Cappuccino

Café Latté