



Please note: This is a Sample Events Menu

(Please call (02) 8057 3556 to enquire about our latest Events Menu)

Salads and Soup

Caesar Selections – Crisp romaine lettuce tossed with our homemade Caesar dressing, croutons, and shredded parmesan cheese. With chicken, \$8.95; shrimp, \$9.95; crab cake, \$11.95; steak, \$13.95; lobster, \$15.95.

Spinach Salad – Fresh spinach, mushrooms, and hard-boiled egg served with warm bacon vinaigrette, \$7.95.

Lobster Bisque – Fresh minced lobster in a thick, creamy broth with a touch of sherry, \$5.95 cup/\$7.95 bowl.

Traditional New England Seafood Chowder – with clams, scallops, and shrimp, \$5.95 cup/\$7.95 bowl.

French Onion Soup – with gruyere and a savory crouton, \$3.95 cup/\$5.95 bowl.

Meats

Traditional Filet Mignon – A 6 oz tenderloin wrapped in bacon and served with pureed yukon gold potatoes and haricots verts, \$26.95

Bacon Bourbon Tenderloin Tips – Tenderloin tips, sautéed with bacon and mushrooms and finished with a bourbon-BBQ sauce, \$19.95

Rustlers Ribeye – Thick, hand-cut prime rib, grilled to order, served with a baked potato and seasonal vegetable medley, \$23.95.

Surf and Turf – A grilled, queen-cut ribeye served with shrimp and scallop alfredo, \$28.95

Roast Pork Loin – Slow roasted pork loin finished with a portabella demi-glace. Served with marrow-scented couscous and wilted kale, \$21.95.

Veal Saltimbocca – Tender veal cutlets sautéed with fresh sage and prosciutto. Finished in the oven with mozzarella and served atop creamy asiago linguini, \$19.95.

Poultry

A.D.'s Chicken Saltimbocca – Boneless chicken breast sautéed with fresh sage and prosciutto. Finished in the oven with mozzarella and served atop creamy asiago linguini, \$19.95.

Emeril's Chicken – Boneless chicken breast sautéed with mushrooms, spinach, artichoke hearts, fire-roasted red peppers, and sun-dried tomatoes. Finished with a chipotle-chevre sauce, \$19.95.

Chicken Scampi Roja – Boneless chicken breast sautéed in a scampi sauce with sun-dried tomatoes, artichoke hearts, and spinach. Tossed with linguini and finished with roasted red pepper pesto and the chef's choice of ravioli, \$19.95.

Traditional Chicken Scampi – Boneless chicken breast sautéed with mushrooms and fresh garlic. Finished with white wine, sweet cream butter, and linguini, \$17.95.

Chicken Marsala – Boneless chicken breast sautéed with mushrooms and finished in a marsala and cream reduction, \$16.95.

Chicken Picatta – Lightly breaded boneless chicken breast sautéed in butter and white wine sauce, finished with capers and freshly squeezed lemon, \$16.95.

Fish

Seafood Sauté or Alfredo – Fresh haddock, sea scallops, gulf shrimp, and chef's choice of ravioli tossed in your choice of sauce. With garlic and white wine, \$19.95; homemade alfredo, \$22.95.

Sautéed Seafood Caprese – Fresh haddock, gulf shrimp, and sea scallops sautéed with fresh tomatoes, basil, and garlic, finished with fresh mozzarella, \$22.95.

Shrimp Scampi Roja – Fresh gulf shrimp sautéed in a scampi sauce with sun-dried tomatoes, artichoke hearts, and spinach. Tossed with linguini and finished with roasted red pepper pesto and the chef's choice of ravioli, \$19.95.

Traditional Shrimp Scampi – Gulf shrimp sautéed with mushrooms and fresh garlic. Finished with sweet cream butter, scallions, and white wine, \$17.95.