

# QUEENS GRILL

Dinner

## A la Carte Menu

### COLD APPETIZERS

Marinated Jumbo Shrimp with American Cocktail Sauce  
Russian Sevruga Caviar on Ice, Toast and Classical Garnish  
Smoked Norwegian Salmon with Capers, Red Onion and Lemon  
Terrine of French Foie Gras with Home Made Toasted Brioche  
Thinly Sliced Parma Ham with Honeydew and Cantaloupe Melon

### HOT APPETIZERS

(V) Wild Mushroom Risotto with Porcini Jus  
Seared Medallion of Duck Foie Gras with Glazed Apples and Calvados Sauce

### SOUPS

Oxtail Essence with Vegetable Pearls  
(V) Tomato Soup with Fresh Basil

### SALADS

Caesar Salad with Garlic Croûtons and Grated Parmesan Cheese  
(V) Italian Bitter Greens with Balsamic Vinaigrette

### FISH & SHELLFISH

(L) Broiled Fillet of Scottish Salmon with Chive Sauce, Leaf Spinach  
(L) Whole Dover Sole Meuniere with Lemon Butter, Parsley Potatoes  
Pan-Fried Jumbo Shrimp in Garlic Butter

### GRILLS & ROASTS

Grilled Beef Fillet Steak with Madagascar Peppercorn Sauce  
Grilled New York Cut "Sterling Silver" Strip Loin Steak with Herb Butter (12oz)  
Broiled Rib Chop of Milk Fed Veal with Tarragon Jus  
Roast Rack of Australian Lamb with Dijonnaise Crust and Thyme Gravy  
Broiled Chateaubriand of Beef Tenderloin for Two  
Sauce Béarnaise  
*(advance notice required)*  
Whole Roasted Duckling a l'Orange for Two  
*(advance notice required)*

A Choice of French Fries, Boiled Potatoes, Baked Potato,  
Mashed Potatoes, Rice and Vegetables of the Day are available

(V) Denotes vegetarian choice

(L) It is possible to order a lighter version of this dish

## **Captain's Gala Dinner Menu**

### **APPETIZERS**

- Smoked Sturgeon Mousse on Cucumber Fan, garnished with Russian Sevruga Caviar  
Seared Beef Carpaccio on Oak Leaf Lettuce, White Olive Oil Dressing,  
Parmesan Shavings  
Gratinated Mushrooms Stuffed with Herb Boursin on Mesclun Salad

### **SOUPS**

- (V) English Pea and Broad Bean Soup with Sun Dried Tomatoes  
(L) Clear Oxtail Consommé with Sherry Wine and Chester Stick  
Chilled Creamy Asparagus with Ricotta, Cucumber and Celery

### **SALADS**

- (L) Red Leaf and Romaine Lettuce with Anchovy Vinaigrette and Garlic Chips  
(V) Marinated Snow Peas and Root Celery with Toasted Walnuts, Tangerine Dressing

### **ENTRÉES**

- Ravioli with Veal and Herb Filling in Creamy Morel Sauce  
Fresh Whiting Fillet with Provencal Caper Dressing and Red Pepper Coulis  
On Leaf Spinach, Cauliflower Polonaise, Parsley Potatoes  
Broiled Lobster Tail Glazed with Garlic Herb Butter  
Sautéed Cherry Tomatoes, Mushroom and Broccoli, Pimiento Rice Timbale  
Macadamia Nut Crusted Chicken Breast  
Crispy Wok Vegetables and Caramelised Pineapple Ginger Jus  
Whole Roast Prime Rib of Angus Beef with Natural Gravy  
Bouquet of Green Beans, Carrots, Cauliflower and Macaire Potatoes

### **VEGETARIAN**

- Spinach and Corn Fritters on Sautéed Bok Choy

### **YOUR SOMMELIER RECOMMENDS**

2002	Chassagne-Montrachet, Louis Latour	\$65.00
2000	Caymus "Special Selection", Napa Valley	\$155.00