

SUPERIOR DINNER MENU

Includes a specialty salad, artisan bread basket with infused dipping oil and tableside beverages including water, regular and decaffeinated coffee, linens, napkins, china, flatware and full service staff

COCKTAIL HOUR APPETIZERS

Choice of three, two of which can be passed or served tableside for no additional charge

ENTREES

Choice of One or Two

SURF & TURF WITH SHRIMP

Filet prepared with house made demi-glaze and choice of grilled shrimp skewer or crab cake topped with remoulade, served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables

AUKRA NORWEGIAN SALMON with LEMON DILL OR MANGO SALSA

Served with wild rice pilaf and chef's roasted seasonal vegetables

STUFFED CHICKEN BREAST

Sausage and polenta filling topped with garlic cream sauce, roasted garlic mashed potatoes and chef's roasted seasonal vegetables

ROASTED HALF CHICKEN

Marinated in fresh herbs and served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables

ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian Cheese medley served with Penne Pasta and Marinara and Chef's Roasted Seasonal Vegetables

PANCETTA AND PEAR-STUFFED PORK

Chops or loin served over au gratin potatoes with chef's roasted seasonal vegetables

BARRAMUNDI FRESHWATER FISH

Barramundi is oven roasted and has a mild buttery flavor, very moist and succulent served with tomato caper relish, wild rice pilaf and chef's roasted seasonal vegetables

PRIME RIB

USDA prime rib of beef topped with hickory au jus served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables.

PETITE FILET & CHICKEN DUET

Chicken breast and filet of beef served with chef's roasted seasonal vegetables and roasted garlic mashed potatoes.

SALADS

MIXED GREEN SALAD

Cherry tomatoes, house made croutons, bleu cheese crumbles, toasted walnuts, almonds or pecans and served with balsamic vinaigrette

CLASSIC WEDGE

Crisp bacon, egg, red onion, bleu cheese crumbles and served with ranch dressing

*Can be added as an a la carte upgrade option to your package for an additional charge

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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