

# PEARL

## SOUP

### Lobster Bisque

*cognac, tarragon cream, lobster*

### Chicken and Orzo

*rich chicken broth, diced vegetables, fresh herbs*

## SALADS

### Red Wine Poached Pear and Toasted Brie Croustades

*baby greens, grapes, spicy walnuts, red wine and pumpkin seed vinaigrette*

### Marinated Portobello and Pistachio Coated Goat Cheese

*arugula, spinach, endive, radicchio, roasted red pepper, aged balsamic vinaigrette*

### Classic Caesar Salad

*sourdough croutons and pecorino-romano cheese*

With Grilled Chicken

With Grilled Shrimp

## APPETIZERS

### Seared Salmon Cakes

*tomato and caper relish, shaved fennel and arugula salad, sherry shallot vinaigrette*

### Beef and Scallion a la Plancha

*grilled tomato, sautéed red onions, balsamic*

### Chicken and Cheddar Quesadilla

*salsa, guacamole, sour cream*

### Pearl Frites

*hand cut black truffle dusted fries, burgundy ketchup, tarragon mayonnaise*

### Tuna Tempura

*wakame salad, soy orange and honey cumin dressing*

### Jumbo Lump Crab Cakes

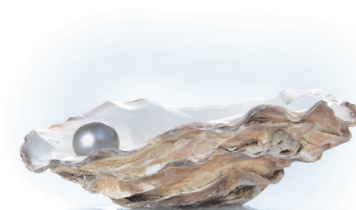
*lobster celeriac slaw, saffron and dijon aioli*

### Golden Fried Calamari

*lemons, spicy marinara, orange ginger sauce*

### Shrimp Cocktail

*cocktail sauce, lemon*



# PEARL

## LITE FARE

### **BBQ Shredded Pork Sandwich**

*potato bun, cheddar cheese, house potato salad and BBQ sauce*

### **Grilled Flank Steak**

*garlic whipped potato, portobello leek ragoût and garlic baguette*

### **Char-Grilled Black Angus Burger**

*lettuce, tomato, red onion, french fries and pickle*

### **Turkey Club**

*apple smoked bacon, chive mayonnaise, french fries, tri-color pasta salad*

### **Grilled Chicken Panini**

*red pepper, eggplant, fresh mozzarella, pesto and arugula*

### **Oyster Point "Fish and Chips"**

*cod tempura, napa slaw, tartar sauce*

### **Sandwich Sampler**

*shrimp and crab with dill salad on croissant; onion brioche with chicken and apple; tuna pita*

## SIDES

*french fries, sweet potato fries, house salad, vegetable d'jour, tri-color pasta salad*

## ENTREES

*All entrées served with warm bread, house salad with choice of dressing; blue cheese, creamy white balsamic, sherry shallot, sundried tomato basil, and citrus vinaigrette*

### **Roast Organic Chicken with Sage and Apple Bacon Jus**

*Autumn vegetables, whipped potatoes*

### **Pomegranate Glazed Salmon**

*grilled fennel, wilted spinach, toasted orzo and basmati rice blend, ginger beurre blanc*

### **Grilled Filet Mignon with Port Wine Sauce**

*celeriac and sweet potato au gratin, sautéed cipollini onions and asparagus*

### **Roasted Long Island Duck with Lavender Honey**

*wild rice blend, green beans, red wine citrus sauce*

### **Lobster Tail and Crab Cake Duo**

*asparagus spears, béarnaise sauce*

### **Berkshire Pork Chop with Pommery Mustard Sauce**

*apple chutney, red cabbage, whipped sweet potatoes, brussels sprouts*

### **Pan Roasted Grouper and Cockle Clams**

*fingerling potatoes, autumn vegetables, chowder sauce*

### **Grilled Lamb T-Bone with Sauce Shiraz**

*sun-dried tomato couscous, grilled zucchini, squash and red peppers*

