

LEOPARD ROOM DINNER MENU

Served from 5:30pm to 11pm Sunday through Thursday
Until Midnight on Friday and Saturday.

Executive Chef Gerard Coughlin uses the freshest and highest quality ingredients, locally sourced whenever possible. The aim of Gerard and his kitchen team is to make DELICIOUS food using special recipes that are carefully and creatively prepared and presented for your pleasure.

Starters

Lump Crab Cake

Grain Mustard Sauce, Citrus Remoulade, Baby Greens

17

Oysters Rockefeller

15

Tomato Bruschetta

Boursin Cheese, Aged Balsamic Glaze

10

Traditional Shrimp Cocktail

Tomato Horseradish Sauce, Mustard Sauce, Lemon

16

Soups

Bea's Chicken Soup

5

Chef's Soup du Jour

6

Salads

Classic Caesar

Focaccia Croutons and Shaved Asiago

11

Arugula with Baby Greens

Dried Cherries, Poached Pears, Goat Cheese, Honey Roasted Pistachios,
Champagne Vinaigrette

12

Heirloom Tomato Caprese

Fresh Mozzarella, Heirloom Tomatoes, Mache,
Basil Vinaigrette

14

Entrees

Australian Rack of Lamb

Ratatouille, Yukon Gold Potatoes, Rosemary Jus

35

8 oz. Beef Tenderloin

Wild Mushrooms, Asparagus,
Manchego Potato Galette, Glace du Vin

36

14 oz. New York Strip

Shallot Confit, Broccoli, Smashed Potatoes,
Chesterfield Butter

38

Tomato Basil Linguini

Housemade Marinara, Fresh Basil

18

With Grilled Chicken or Shrimp

25

Chicken de Provence

Sauteed Spinach and Leeks, Pommes Puree,
White Truffle Oil

26

Pan Seared Wild Salmon

Pommes Puree, Sauteed Spinach,
Lemon Tarragon Bechamel

28

Grilled Seabass

Baby Bok Choy, Jasmine Fried Rice,
Honey Ginger Ponzu

34

Roast Duckling

Orange Glaze, Cranberry Walnut Stuffing,
Baby Carrots

34

Entrée Sharing Charge

12