

# **THE CARDINAL MENU**

## **FIRST COURSE**

HOUSE SALAD WITH CREAMY ITALIAN

NEW ENGLAND CLAM CHOWDER

## **MAIN ENTRÉE**

### **STANDARD CUT OF PRIME RIB**

Our House Specialty is slow roasted & carved lean to order with classic garniture.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### **GRILLED FRESH SALMON**

Open flame grilled & accompanied with a dill caper sauce on the side.  
Served with today's fresh vegetable & wild rice pilaf.

### **SAUTÉED CHICKEN PICATTA**

Lightly pounded chicken breast sautéed in a white wine lemon caper sauce.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### **VEGETARIAN FUSILLI PRIMAVERA**

Fusilli pasta with campari tomatoes, shiitake mushrooms, broccoli, basil & garlic.  
Choice of a marinara sauce, an alfredo sauce or an olive oil sauce.

## **DESSERT COURSE**

VANILLA ICE CREAM WITH FRESH BERRIES

FRESH FRUIT SORBETTO