

# THE CARDINAL MENU

## FIRST COURSE

HOUSE SALAD WITH CREAMY ITALIAN

NEW ENGLAND CLAM CHOWDER

## MAIN ENTRÉE

### **SLOW-ROASTED PRIME RIB, 8 oz.**

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 PASTA PRIMAVERA**

Fusilli pasta with diced tomatoes, sliced mushrooms, red & yellow bell pepper, broccoli florets,  
chili flakes, fresh lemon, basil & garlic in an extra virgin olive oil sauce  
Grated parmesan cheese on the side.

## DESSERT COURSE

VANILLA ICE CREAM WITH FRESH BERRIES

FRESH FRUIT SORBETTO