

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