

MILL POND SPECIALS

SATURDAY APRIL 21, 2018

To Start

TOMATO BISQUE

andouille sausage \$9

SPRING BEETS & CAULIFLOWER

red and golden beets, tri-color cauliflower, red onions

goat cheese and citrus vinaigrette \$15

WATERMELON AND ARUGULA SALAD

red onions, whole almonds, feta cheese

red wine vinaigrette \$15

NAGOYA SEAFOOD SALAD

mixed greens, tuna, salmon, yellowtail and kani

seaweed salad, ponzu vinaigrette and tempura flaks \$16

PAN SEARED SEA SCALLOPS

carrot-ginger puree, crispy brussel sprouts and honey lime vinaigrette \$18

BEEF CARPACCIO

baby arugula, shaved fennel, red onions, capers

rosemary aioli and parmesan \$18

Sushi

**OZAKI MAKI

spicy tuna and avocado roll

topped with tuna, salmon, spicy mayo and tempura flakes \$17

Pasta

LOBSTER RAVIOLI

sauteed spinach and sherry cream sauce \$15/\$26

Entrées

FLORIDA RED SNAPPER FILLET

sauteed spinach, lemon, brown butter and capers \$34

GRILLED CENTER-CUT SWORDFISH

celery root puree, shrimp salad

basil oil drizzle \$36

PAN SEARED ALASKAN HALIBUT

parmesan and cauliflower risotto, tomato and olive salsa

champagne beurre blanc \$38

TWICE ROASTED LONG ISLAND DUCK

pomegranate glaze \$35

CORNISH GAME HEN

stuffed with goat cheese and mushrooms

lentil and kale ragu, balsamic glaze \$29

DIJON CRUSTED AUSTRALIAN RACK OF LAMB

broccoli rabe, sweet potato mash and red wine sauce \$49

*this menu item can be cooked to order

* *this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness - especially if you have certain medical conditions.