

# A.E. Cross Dinner Menu

## Appetizers

**Soup du Jour 8**

**Lobster Bisque**

*Fennel, Brandy Crème Fraiche 12*

**Half Dozen Oysters**

*Blackberry Mignonette 24*

**Pan Seared Scallops**

*Creamed Corn Puree, Bacon Lardon and Caramelized Onion 21*

## Salads

**Arugula Salad**

*Golden Beet, Shaved Fennel and Artichoke, Maple Cider Vinaigrette 11*

**Butterleaf Salad**

*Sweet Corn, Feta and Roasted Red Peppers, Basil Vinaigrette 11*

**Ranchmen's Club Caesar**

*Lemon Herb Croutons, Double Smoked Bacon 11*



## Entrées

*All Entrées are Served with Chef's Choice Vegetables du Jour*

**Veal Chop**

*Sundried Fruit Polenta and Sherry Jus 46*

**Filet Mignon**

*Wild Mushroom Sauce, Yukon Gold Mash and Cabernet Sauvignon Jus 45*

**Alberta Rack of Lamb**

*Olive, Goat Cheese and Yellow Pepper Risotto with Barolo infused Jus 50*

**Duck Breast**



*Dauphine Potato, Brandied Cherries and Kirsch scented Jus 36*

**Daily Feature**

*Please ask your Server for details MP*

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.

09/15/2020