



RESTAURANT WEEK MENU

-WINTER 2013 EDITION-

STARTERS SELECTIONS

STEAK HOUSE SALAD

Iceberg, arugula and baby lettuces with cherry tomatoes, garlic croutons and red onions

LETTUCE WEDGE SALAD

A crisp wedge of iceberg lettuce on field greens with bacon and Bleu Cheese crumbles plus your choice of dressing

VANDERBILT'S FEAST ENTRÉE SELECTIONS

STUFFED CHICKEN BREAST

Oven roasted double breast chicken breast stuffed with garlic herb cheese and served with lemon butter

SALMON

Simply seasoned with salt and pepper and broiled to perfection

BISTRO FILET WITH CRISPY ONIONS

The most tender cut of corn-fed Midwestern beef topped with crispy onions and served sizzling

PORTOBELLO MUSHROOM

A vegetarian delight! Marinated Portobello mushroom caps served with sautéed asparagus, garlic mashed potatoes, sautéed mushrooms, broccoli and cherry tomatoes

BLUE RIDGE FEAST ENTRÉE SELECTIONS (ADDITIONAL \$10)

VEAL CHOP WITH SWEET AND HOT PEPPERS

*Veal chop marinated overnight in a savory blend of herbs, seasonings, garlic and onions.
Broiled and served sizzling with sweet and hot peppers*

FILET MIGNON

The most tender cut of corn-fed Midwestern beef broiled to perfection and served sizzling

GARLIC CRUSTED HALIBUT

Topped with a garlic crust and served sizzling with lemon butter

ENTRÉE COMPLIMENTS

OSCAR STYLE	10	SHRIMP	4
<i>Crab cake, asparagus and béarnaise sauce.</i>		<i>3 large blackened shrimp</i>	
CREOLE CRAB	10	WARM WATER LOBSTER TAIL	12
<i>Jumbo lump crab sautéed in Creole BBQ Butter</i>		<i>5 ounce Caribbean lobster tail</i>	

SIDE SELECTIONS (CHOOSE ONE)

Sautéed Green Beans, Cream of Sweet Corn, Garlic Mashed Potatoes or Creamed Spinach

DESSERT OFFERING

Duo dessert of Cheesecake and Chocolate Sin Cake

FEATURED WINE PAIRINGS

3 GLASSES FOR \$15 OR \$28 PER BOTTLE

DOMAINE ST. GEORGE
CHARDONNAY

DOMAINE ST. GEORGE
CABERNET SAUVIGNON

DOMAINE DE COURON
ROSÉ