

71 Saint Peter

— Mediterranean Grill —

Executive Chef: Luis Rodriguez

Dinner

First Course

<i>Soup of the Day</i>	5.00
<i>Bruschetta</i> , Marinated Tomatoes, Basil, Garlic, Pesto, Shaved Parmesan Cheese, Balsamic Glaze	10.50
<i>Fresh Mozzarella Caprese</i> , Roasted Peppers, Nicoise Olives, Fresh Basil, Aged Balsamic Vinegar	10.75
<i>Phyllo Baked Brie</i> , Apples, Pears, Grapes, Prosciutto, Candied Pecans, Walnuts, Toast Points	11.00
<i>Pan Seared Crab Cakes</i> , Organic Greens, Mediterranean Tapenade Aioli, Spicy Tomato-Cucumber Relish	11.75
<i>Black Peppered Seared Ahi Tuna</i> , English Cucumber Salad, Pickled Ginger, Wasabi Crème Fraiche, Soy Ginger Glaze	12.50

Salads

<i>Mixed Baby Lettuces</i> , Cherry Tomatoes, Toasted Walnuts, Orange-Tarragon Balsamic Vinaigrette	7.50
<i>Baby Spinach</i> , Candied Pecans, Pears, Goat Cheese, Warm Roasted Garlic-Bacon Balsamic Vinaigrette	8.50
<i>Grilled Asparagus</i> , Baby Arugula, Shaved Fennel, Red Onion, Parmesan Cheese, Lemon-Black Pepper Vinaigrette	9.50
<i>Hearts of Romaine Caesar</i> , Shaved Parmesan Cheese, Crispy Garlic Flakes, Herb Croutons, Anchovies	9.50

Pasta

<i>Risotto Of The Day</i> , Ask Your Server	(Market Price)
<i>Penne</i> , Sauteed Chicken Breast, Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts, Arugula, Roasted Garlic Broth	17.50
<i>Lobster Ravioli</i> , Oven-Roasted Tomato Cream Sauce, Shallots, Sweet Corn, Fresh Basil	19.00
<i>Seafood Linguini</i> , Prawns, Sea Scallops, Clams, Mussels, Fresh Tomato, Basil, Pepper Flakes, White Wine Sauce	19.75

Entrees

<i>Stuffed Breast of Chicken</i> , Smoked Mozzarella, Spinach, Prosciutto, Mashed Potatoes, Plum Tomato Au Jus	21.50
<i>Sautéed Pork Tenderloin</i> , Mashed Potatoes, Apple-Pear & Sun-Dried Cherry Chutney, Port Wine Reduction	23.00
<i>Grilled Salmon</i> , Roasted Red Potatoes, French Green Beans, Fire-Roasted Corn Relish, Cilantro Lime Aioli	23.25
<i>Peppered Grilled New York Steak</i> , Roasted Garlic Mashed Potatoes, Grilled Portobello Mushroom, Cabernet Au Jus	25.00
<i>Half Duck Two Way</i> , Grilled & Confit, Anna Potatoes, Steamed Spinach, Raspberry-Black Pepper Demy Glace	25.50
<i>Rosemary Grilled Lamb Chops</i> , Herb Roasted Red Potatoes, Pomegranate-Vintage Balsamic Glaze, Mint Oil	27.75