THE BACK DOOR ~ DINNER MENU ~

Monday, October 16, 2017

SOUPS

Onion Soup Gratiné

New Orleans Seafood Gumbo

Schumacher's Mock Turtle Soup

with sherry

Navy Bean Soup

with ham

Smoked Tomato Bisque

APPETIZERS AND SALADS

Jumbo Shrimp Cocktail

with red horseradish sauce

Chicken "Lollipops"

with barbecue, hot, salt & pepper, or asian sauces

House-Smoked Salmon

with traditional garnish

Mixed Green Salad

with your choice of dressing

Baby Spinach Salad

with maple-bacon vinaigrette

Bistro Caesar

Toasted Ravioli

with marinara sauce

ENTRÉE SALADS Beef Tenderloin Salad

grilled beef tenderloin tips, red onion, roasted cherry tomatoes, blue cheese, California dates and romaine lettuce tossed in extra virgin olive oil and garnished with pine nuts

Crab and Shrimp Salad

mixed greens with cucumber, green onions and your choice of dressing

Seafood Pasta

mussels and crab with tomatoes, pancetta and mushrooms in a white wine garlic sauce served with penne noodles

Fall Vegetarian

spinach and artichoke turnover, curried garbanzo beans and grilled, marinated mushrooms finished with lemon olive oil and a side of harissa hot sauce

FISH AND SEAFOOD

Skatewing

with crab hollandaise

Crispy Boston Sole

Japanese bread crumb crusted with lemon caper butter sauce or spicy chili aioli

Grilled Large Scallops

with fresh pineapple relish

Grilled Atlantic Salmon

with horseradish beurre blanc

MEAT AND POULTRY

Grilled Duck Breast

with sweet chili sauce

Herb-Stuffed Rotisserie Chicken

with pan gravy

Sautéed Veal Liver

with onion confit, sherry vinegar and natural jus

Pan-Seared Chopped Steak

smothered with onions

Sautéed Veal Scaloppini

with marsala sauce

Beef Tenderloin Tips

with teriyaki sauce

Grilled Petit Filet Duo

with red wine sauce

Grilled Lamb Chops

with sauce béarnaise

Back Door Burger

hand-patted 7 oz. ground beef brisket Canadian bacon, a fried egg and gruyere cheese on a toasted brioche roll

Grilled Black Angus Strip Steak, Filet Mignon, and Bison Burger always available
- Ask your server –

~ ALL ENTRÉES SERVED WITH A CHOICE OF TWO SIDES ~

CREAMED SPINACH
STEAMED BROCCOLI WITH HOLLANDAISE SAUCE
SAUTÉED GREEN BEANS WITH SHALLOTS
ZUCCHINI PROVENÇAL

VEGETABLE OF THE DAY:

CABBAGE AND BACON

BASMATI RICE
MASHED POTATOES
BAKED POTATOES
AU GRATIN POTATOES
ROASTED POTATOES
SWEET POTATO FRIES
FRENCH FRIES

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions