

THE BACK DOOR  
~ **DINNER MENU** ~  
Tuesday, September 07, 2010

**SOUPS**

**Black Bean**

**Tomato Couscous**

**Twice Baked Potato**

**Schumacher's Mock Turtle Soup**

with sherry

**Onion Soup Gratinée**

**APPETIZERS and SALADS**

**Jumbo Shrimp Cocktail (6)**

with red horseradish sauce

**Homemade Smoked Salmon**

**Baby Spinach Salad**

with dried cranberries, walnuts and balsamic  
vinegar and maple bacon vinaigrette

**Fresh Mozzarella and Tomato Salad**

torn fresh basil, balsamic reduction  
and extra virgin olive oil

**Mixed Green Salad**

with choice of dressing

**Bistro Caesar**

**Chicken "Lollipops" (12)**

deep fried then tossed in a choice of barbecue, hot, salt & pepper or asian sauces  
served with carrots, celery sticks, and bleu cheese dip

**FISH AND SEAFOOD**

**Horseradish Encrusted Boston Sole**

yogurt chive sauce

**Grilled Swordfish**

almond tarragon vinaigrette

**Crab Cakes with Chives**

gazpacho style sauce

**Sumac Grilled Filet of Atlantic Salmon**

preserved lemon cucumber yogurt sauce

**Crispy Boston Sole**

corn and almond breaded  
with chipotle lime aioli

**MAIN COURSE SALAD**

**Poached White Tiger Shrimp and Jumbo Lump Crab**

green asparagus, cherry tomatoes, cucumber, green onions and mixed field greens  
dressed with a champagne vinaigrette

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## **PASTA**

### **Sea Scallop Pasta with Bacon**

heirloom tomatoes, Swiss chard, garlic, onion, fresh herbs and parmesan cheese

## **VEGETARIAN**

### **Crispy Tofu in Red Dragon Sauce**

lemon pepper vegetables and steamed rice with soy ginger reduction

## **MEAT AND POULTRY**

### **Duck Two Way**

roasted duck breast with smothered duck leg, leeks, red onion marmalade and orange scented duck jus

### **Barbeque Pork Tenderloin Medallions**

with creamy mashed potatoes

### **Rotisserie Herb and Garlic Chicken**

served with mashed potatoes and chicken gravy

### **Duo of Grilled Tournedos of Beef Tenderloin**

roasted garlic herb butter, red wine jus and gratin potatoes

### **Roasted Breast of Chicken**

with gratin potatoes and cognac mustard chicken jus

### **BBQ Pork "Asian Style"**

with fresh noodles and vegetables in a ginger scallion sauce and light shitake mushroom broth

### **Grilled Single Baby Australian Lamb Chops (4)**

sauce béarnaise

### **Sautéed Veal Scaloppini**

creamy citrus veal reduction

### **Pan Seared Black Angus Chopped Steak (8 oz.)**

(ground fresh daily on premise) smothered with onions and mashed potatoes

~ ALL ENTREES SERVED WITH CHOICE OF A VEGETABLE ~  
TODAY'S VEGETABLE:  
GLAZED CARROTS

GREEN BEANS  
CREAMED SPINACH  
BROCCOLI WITH HOLLANDAISE SAUCE  
ASPARAGUS WITH HOLLANDAISE SAUCE