



*Good Evening
Basin Harbor Club 2010
The 124th Season*

Appetizers

Green Onion Pancakes with Tomato and Avocado Salsa 7

Balsamic Glazed Pork Belly 7

Chilled Seasonal Melon Wedge 8

Sun Dried Tomato Tapenade over Herbed Polenta 6

Tenderloin Carpaccio with Capers, Anchovies and Horseradish Cream 7

Soups

Cream of Onion and Gruyere 4

**Misty Knoll Chicken Tortilla 4*

Cold Strawberry and Port 4

Traditional Vichyssoise with Chives 4

Salads

Watermelon, Papaya, and Red Leaf with Tequila Vinaigrette 7

Basin Harbor Mixed Greens 7

Dressings:

*Balsamic Vinaigrette
Champagne Vinaigrette
House Blue Cheese
Roasted Tomato Vinaigrette*

**Blue Cheese
Thousand Island
Herb Buttermilk
Extra Virgin Olive Oil and Balsamic Vinegar*

Please inform your server of any food allergies or special dietary needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Entrées

Hoisin Glazed Pork Loin 20
with Grilled Pineapple Relish
Herbed Polenta and Braised Cabbage
Bottle: 2008 Chardonnay Souverain,
Alexander Valley, Sonoma, California 36

Pan Seared Veal and Scallops 27
with Wild Mushrooms, Mustard and Tarragon
Herbed Polenta and Broccolini
Bottle: 2008 Pinot Noir, O'Reilly, Oregon 44

Sautéed Jumbo Shrimp 27
with Edamame Succotash
Glass: 2009 Sauvignon Blanc, Domaine du Tariquet,
Cotes de Gascogne, France 7

Lemon Crusted Sole 24
with Watermelon Salsa
Herbed Polenta and Braised Cabbage
Glass: 2008 Chardonnay, Joseph Carr, Carneros, California 9

Misty Knoll Chicken Florentine 27
with Roasted Red Bliss Potatoes
Bottle: 2007 Sauvignon Blanc, Star Lane,
Santa Ynez Valley, California 36

Roast of the Day
with Roasted Red Bliss Potatoes and Broccolini

Vegetarian Fare

Zucchini and Corn Tacos with Cabot Cheddar, Heirloom Tomato Salsa 17
Glass: 2007 Merlot, Ravenswood, 'Vintner's Blend', California 8

Chilled Entrée

Grilled Jumbo Shrimp and Mango Salad with Arugula 18
Glass: 2008 Pinot Gris, Territorial, Willamette Valley, Oregon 8

Please Note: Half portions are always available. Baked potatoes are always available.
Vegetables, starches and sauces are selected to compliment each entrée.
Our chefs will be happy to make adjustments to suit your taste.

Beverages

Assorted Juices

Iced Tea Lemonade

Monument Farms Dairy Whole, Skim or Chocolate Milk

Green Mountain Coffee Roaster's "Fair Trade" Organic Coffee

Harney and Sons Tea

An 18% service fee and 9% tax will be added for guests not on a Full or Modified American plan.

**These dishes are made from Eating Well Magazine recipes, and use fresh, local ingredients and simple cooking techniques so they're delicious and better for you.*

If you want to eat a little lighter during your stay, these selections are for you.