

# The Steinman Room

## Appetizers

### **Charred Beef**

very rare beef tenderloin over mesclun greens with a balsamic veal sauce and fried onion garnish 12

### **Seared Tuna**

served chilled over crisp greens with a sliced avocado mango salsa 11

### **Garlicky Potato with Goat Cheese and Bacon**

diced white potatoes with garlic and white balsamic rosemary cream, topped with goat cheese, and bacon 8

### **Dusted Calamari**

with sun-dried tomato aioli and caper berries 9

### **Warmed Wedge of Brie**

topped with toasted almonds and pesto dressing accompanied by sliced baguettes 10

### **Asian Chicken**

battered chicken breast strips with wakame salad, wasabi, yuzu soy dipping sauce 7

### **Angel Hair Cocktail with Skewered Gulf Shrimp**

tossed with butter, parmesan cheese and garlic 10

### **Greek Sliders**

seasoned slow cooked lamb with tomatoes, onions, cucumber, feta cheese and Tzatziki sauce on grilled flatbread 10

### **Pan Seared Scallops**

with ginger lime sauce and julienne cucumber garnish 13

### **Risotto Balls**

with panko crust and roasted mushroom garlic sauce 9

### **Chef Special**

your server will offer tonight's special

## From the Sandwich Shop

With choice of cup of soup du jour, house salad, fresh fruit or chips

### **Margarita Flatbread Pizza**

with sliced tomatoes, fresh basil, and fresh mozzarella cheese 9.5

### **Cheeseburger Flatbread Pizza**

with mozzarella and cheddar cheeses, ground beef and tomatoes 9

### **The Salsalito Hero**

seasoned turkey, ham, provolone cheese, arugula, roasted red peppers and olive oil on a French baguette 9.5

### **Crab and Goat Cheese Flatbread Pizza**

with arugula and applewood smoked bacon 13.5

### **Overstuffed Reuben**

1 / 2 lb. thin sliced corned beef, sauerkraut, thousand island dressing, melted Swiss cheese, rye bread 12

### **Stuffed Club**

ham, turkey, swiss cheese, tomatoes, applewood smoked bacon, lettuce and mayonnaise on choice of bread 9.5

### **Hamilton Club Burger**

7 oz hand formed all beef patty with lettuce, tomato, sweet red onion, pickle and cheese served with fries 9.5

## Soups

### **French Onion Gratinee**

cup 5 or bowl 7

### **Soup Du Jour - Cream or Broth**

cup 3 or bowl 5

### **Chilled Gazpacho**

cup 4.75 or bowl 7

## Salads

### **Roasted Beet Salad**

with goat cheese, caramelized walnuts, baby arugula, sherry vinaigrette 6

### **Caprese**

sliced tomatoes (roma, yellow pears) with fresh mozzarella, basil, toasted pine nuts, a balsamic honey fig and extra virgin olive oil 9

### **Seafood Cobb**

crab, shrimp, scallops, chopped romaine, avocado, tomatoes, hard-boiled egg, crumbled bleu cheese, bacon 16

### **Chef's Spinach Salad**

Julienne pepperoni, turkey, and ham over spinach, tossed with grapes cheddar cheese, in an orange basil vinaigrette, with tomato wedges, hard boiled eggs and olives 12

### **New Orleans Olive Salad**

on greens with fresh mozzarella, tomato and cucumber 7

### **House Salad**

3

### **Caesar Salad**

romaine lettuce, house made dressing, croutons, pecorino cheese, available with salad add ons  
Small / Entrée 3 / 6

### **Salad Add On's**

5 oz Grilled Chicken - 4

4 oz Grilled Salmon -10

cake - 10

Crab

### **Wedge Salad**

grape tomatoes, bacon, crumbled bleu cheese, choice of fresh dressing 6

## Entrées

### **Pan Roasted Chicken Breast with Leeks and Edamame**

with reduced roasted stock and vegetable studded quinoa half / full portions 12 / 16

### **Grilled Pork Medallions with Foie Gras Shallot Jam**

accompanied by fingerling potatoes, vegetable du chef and port wine jus half / full portions 16 / 21

### **Filet aux deux sauce**

5 - oz tenderloin, Madeira sauce, bernaise sauce, potato and vegetable, single or double 28 / 42

### **Skirt Steak with Pico di Gallo**

accompanied by smashed fingerling potatoes with garlic and herbs 25.5

### **Pan Seared Sea Scallops and Shrimp**

served on fresh vegetable chowder with fennel, zucchini, shallots, fingerling potatoes, carrot, sweet red peppers and tomato broth 22

### **Pretzel Crusted Trout**

with mustard sauce, capers and fresh vegetable du chef 18

### **Steak Frites**

12 - oz. rib-eye with crispy shoestring fries and bernaise and orange scented steak sauces 29

### **Sautéed Salmon Kir Royale**

with shallots, champagne, crème de cassis, currant jelly accompanied by mushroom faro and vegetable du chef 18.5

### **Beef and Pork Tournedos**

on potato herb cakes in a provolone scented bechamel and tarragon red pepper butter sauce, 23  
half with beef 18 or half with pork 15

### **Crab Cakes**

with roasted red pepper puree, melted leeks and fingerling potatoes half / full portions 17 / 28

### **Pasta Dish**

Pappardelle pasta with sun-dried tomatoes, fresh spinach, roasted fennel cream and parmesan cheese half  
/ full 11 / 15