

Crystal Dining Room

STARTERS

Creamy Mushroom Soup	3
141 cal	
Greek Tomato Salad	5
089 cal 	
Vegetable Potstickers	7
136 cal   	

ENTRÉES

Braised Corned Beef	24
445 cal	
Slow cooked corned beef with creamy mustard sauce	
Herb Marinated Chicken Breast	14
365 cal	
24 hour marinated chicken breast, pan seared and topped with an herb cream sauce	
Honey Dijon Seared Salmon	17
193 cal	
Fresh Atlantic salmon fillet marinated in honey Dijon vinaigrette and pan seared	
Pasta Bolognese	14
584 cal 	
Penne pasta & an Italian plum tomato sauce of beef, port, onions & fresh basil	

SIDES

Orzo With Lemon & Herbs	3
119 cal     	
Orzo tossed with olive oil, lemon juice, parsley, and basil	
Simply Roasted Sweet Potatoes	
049 cal    	
Oven roasted sweet potatoes seasoned with extra virgin olive oil, kosher salt and pepper	
Charred Brussels Sprouts	3
024 cal    	
Charred fresh brussels sprouts with olive oil, salt and pepper	
Autumn Vegetables	3
076 cal	
Roasted parsnips, turnips and carrots	
Peas and Carrots	3
095 cal	
Classic peas and carrots lightly sauteed with butter	

DESSERTS

Pumpkin Pie	5
350 cal	
Coconut Cake	5
354 cal 	
Peach Cobbler	7
196 cal 	