# Crystal Dining Room

## STARTERS

**Roasted Butternut Squash Soup** 3
062 cal

**Romaine Salad, Apples & Pecans** 5
058 cal

**Calamari with Marinara** 8
490 cal

## ENTRÉES

**Apricot Mustard Glazed Corned Beef** 24
187 cal
House braised corned beef glazed with stoneground mustard, apricot and rosemary glaze

**Jerk Chicken Thigh** 16
169 cal
Pan seared Caribbean jerk seasoned chicken thigh

**Santa Maria Salmon** 17
222 cal
Citrus spice rubbed roasted salmon

**Linguine with Parsley** 12
234 cal
Linguine, olive oil, Italian parsley

## SIDES

**Rosemary Lemon Orzo Pilaf** 3
032 cal
Orzo pasta simmered in vegetable broth with lemon, rosemary and white wine

**Saffron Rice Pilaf** 3
174 cal
Basmati rice simmered with saffron, cinnamon, butter and raisins

**Roasted Butternut Squash** 3
045 cal
Fresh butternut squash roasted with EVOO, kosher salt and black pepper, topped with Italian parsley

**Steamed Broccoli and Cauliflower** 3
032 cal

**Peas & Mushrooms** 3
064 cal

## DESSERTS

**Apple Cobbler with Biscuit Topping** 7
131 cal

**Baklava** 7
265 cal

**Pumpkin Pie** 5
381 cal

Mindful Vegan Plant Based Vegetarian Vibrant Minds

Nutritional detail available upon request.