

# Dinner Menu

## APPETIZERS

<b>Seared Ahi Tuna</b> sichuan peppercorn crust and seaweed cucumber salad; wasabi cream	14.00
<b>Atlantic Backfin Crab Cake</b> grilled baby bok choy; soy sherry sauce	16.00
<b>Seafood Timbale</b> marinated lobster, shrimp and crabmeat with fennel, celery, and scallions; avocado purée	15.00
<b>Crispy Duck Spring Roll</b> apricot mustard coulis	11.00
<b>Grilled Prosciutto and Fresh Buffalo Mozzarella</b> dried Black Mission figs; extra virgin olive oil	13.00
<b>Hudson Valley Foie Gras Terrine</b> verjus and golden raisin aspic	16.00
<b>Wild Mushroom and Caramelized Salsify Strudel</b> goat cheese fondant; mushroom emulsion	11.00

## SOUPS & SALADS

<b>Bisque of Lobster</b> fines herbes	8.00
<b>Today's Soup Selection</b>	7.00
<b>Baby Arugula and Roasted Beets</b> Cabrales cheese; truffle vinaigrette and chive oil	8.00
<b>Signature Caesar Salad</b> Reggiano Parmigiano tuile	8.50
<b>Spinach and Roasted Seckel Pear Salad</b> candied walnuts; pear infused white balsamic vinaigrette	9.00

- A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE -  
- PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES -  
- PRIVATE DINING ROOMS AVAILABLE

## MAIN COURSE

<b>Sautéed Wild Striped Bass</b> crispy brandade; roasted pepper sherry sauce	30.00
<b>Crispy Filet of Wild King Salmon</b> ragout of lentils and Swiss chard; Merlot butter sauce	29.00
<b>Pan Seared Atlantic Corvina</b> sautéed spinach and leeks; porcini cream	31.00
<b>Grilled Bay Boat Scallops</b> potato truffle torte; sauce américaine	32.50
<b>Five Spice Muscovy Duck Breast</b> polenta cake and duck confit; huckleberry demi-glace	29.00
<b>Sautéed Organic Breast of Chicken</b> artichokes, pearl onions and grilled portobello mushrooms; natural jus	25.00
<b>Sautéed Linguine and Gulf Shrimp</b> vine ripe tomatoes and shaved fennel; roasted garlic olive oil	28.50
<b>Vegetarian Sautéed Linguine Pasta</b> asparagus tips, spinach and tomato concassé; roasted garlic olive oil	22.00
<b>Grilled Filet of Beef</b> smoked tear drop tomatoes and Maytag blue cheese; natural jus	37.00
<b>Grilled New York Strip Steak</b> glazed red onion; Zinfandel natural jus	38.50
<b>Roasted Rack of Lamb</b> eggplant gratin with kalamata olive and caper relish; lamb jus	39.00
<b>Grilled Pork Porterhouse</b> savoy cabbage and smoked bacon; sun-dried cherry sauce	30.00

## VEGETABLES & POTATOES

<b>Steamed Asparagus Spears</b>	7.00	<b>Roasted Garlic Whipped Potatoes</b>	6.00
<b>Seasonal Vegetables</b>	6.00	<b>White Cheddar Potatoes</b>	7.00

PLEASE, A MINIMUM OF ONE MAIN COURSE PER PERSON

- PLEASE REFRAIN FROM SMOKING IN THE MAIN DINING ROOM - GIFT CERTIFICATES & SIGNATURE APPAREL AVAILABLE -

## FOR MORE INFORMATION...

### GENERAL INFORMATION

**DINNER HOURS:** SUNDAY—THURSDAY 5:00pm—10:00pm  
FRIDAY—SATURDAY 5:00pm—11:00pm

**DRESS ATTIRE:** UPGRADE CASUAL; NO ATHLETIC WEAR,  
TENNIS SHOES, SHORTS

**PRICE RANGE:** \$22.00—\$39.00 MAIN COURSE  
\$45.00—\$70.00 PER PERSON\*  
(\*PRICE RANGE BASED ON FOUR COURSES / A LA CARTE)

**RESERVATIONS:** RECOMMENDED

**RESERVATIONS:** (312) 787-9596

**TOLL FREE:** 1-888-2-DINE-95

**RESERVATIONS FAX:** (312) 280-9462

**PRIVATE DINING:** (312) 280-0465

**PRIVATE DINING FAX:** (312) 649-5602

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