

# Pond View Fine Dining & Inn

## **On & Off the Menu Appetizers**

- Bacon Wrapped Jumbo Shrimp** ~ Jumbo shrimp laced with horseradish & wrapped with peppered-smoked bacon, broiled in drawn butter & served with a chilled cucumber & wasabi cream
- Beef & Shrimp Brochettes** ~ Jumbo shrimp & tender beef brochettes marinated in oil, red wine with fresh lime zest, broiled & served on a kabob with a sweet orange-soy reduction
- Blackened Beef Loin Medallions** ~ Served with a Hoisen tossed bed of baby field greens with Gorgonzola & herbed crostini
- Blackened Shrimp & Beef Kabobs** ~ Jumbo shrimp & tender beef skewered & blackened with our blend of herbs & spices, served with a chilled lime-garlic & cilantro Aioli
- Bruschetta** ~ Toasted French bread slices topped with a marinated tomato, onion, garlic & spice spread
- Cajun Seared Beef Tips** ~ Served on a bed of our house blended whole grain & wild rice, served with a Creole & garlic-lime Aioli laced with fresh lime
- Cherry Stone Clams Beurre Blanc** ~ Blonde Cherry Stone Clams simmered in a classic Beurre Blanc with fresh herbs de Provence & fresh grape tomatoes
- Clams a'la pomodoro** ~ Blonde Cherrystone clams poached in a sweet Chablis & simmered to finish in a savory sauce composed of roasted plum tomatoes, garlic & fresh basil. Served with a grilled Parmesan crostini
- Classic Italian Greens** Our sweet & spicy variation of the traditional Italian favorite served atop Tuscan toasts points
- Crab Stuffed Shrimp** ~ Jumbo shrimp with a savory stuffing composed of Blue Claw crab, feta & parmesan cheese, roasted garlic & fresh herbs, served atop a bed of sweet Jasmine rice & finished with a bold basil
- Cucumber-Wasabi Shrimp** ~ Jumbo shrimp served atop rice wine vinegar-marinated cucumber with thinly sliced avocado. Completed with a chilled cucumber wasabi sauce
- Fruit & Fondue Plate** ~ Cheddar & Gruyere cheeses fondue, laced with a Sauvignon Blanc & Kirsch . Served with fresh cut Granny Smith apples & rustic Artisan bread
- Ginger & Teriyaki Beef Kabobs** ~ Served with an orange & toasted sesame dipping sauce
- House Smoked & Salt Cured Salmon Filet** ~ Served sliced thin with herbed & seeded flatbreads, accompanied with a pesto, caper & red onion confetti & a warm fresh herb & roasted garlic spread
- Mozzarella & Roma** ~ Fresh mozzarella & Roma tomato salad with toasted sesame oil soaked Sicilian anchovies & finished with a light garlic & fresh basil vinaigrette
- Oysters Rockefeller** ~ Six large Oysters on the half shell featuring our take on the New Orleans classic. Topped with our own special mixture of Kale, Bourbon & other saucy ingredients, it is sure to delight your palate
- Poached Tiger shrimp with curry Szechuan** ~ Caramelized shallots & sun-dried tomato pesto. Presented atop a sweet & crisp Parmesan la religieuse
- Salmon Mousse Tarts** ~ A smooth & creamy mixture of North Atlantic salmon, cream cheese, brandy & green onion make up this popular delight, served in our own in-house made won-ton crisps with a chilled wasabi dipping sauce
- Smoked Salmon with a Dill Cream** ~ Flaked smoke salmon centered in a light lemon dill cream served over four cheese tortellini
- Steamed North Atlantic Mussels** ~ Sweet & tender North Atlantic Blue's steamed in their own liqueur, presented in a broth composed of white wine, fresh garlic & lemon, herbs de Provence & sweet crème butter & served with garlic toast points

Prices for our product vary based on the market & the size of the group or party

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**Wild Mushroom & Cheese Ravioli** ~ Shitake, Portobello, porcini & cremini complete this three cheese ravioli. Finished with a roasted garlic & Genovese basil cream with crisp pancetta

## **On & Off the Menu Soups**

**Acorn Squash Bisque** ~ Served in its own shell with a fresh dill & Seven pepper blend crostini

**Classic French Onion** ~ Starting with sweet Vidalia onion, adding both generous portions of both Swiss & provolone cheeses & slow cooked to give the broth depth of flavor & a silky texture

**Cream of Portabella Mushroom & Braised Celery Soup**

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**Guinness, Beef & Black Bean Soup** ~ Served with a herbed Feta crostini

**Roquefort & Portobello Soup** ~ Creamy Roquefort & Portobello mushroom with sherry braised celery hearts & served with a sundried tomato pesto crostini

**Smoked Salmon Soup** ~ Smoked salmon & red new potatoes in a sweet Velouté with light cream & laced with Spanish saffron

**Shrimp & Tomato Basil Bisque** ~ Served with a Genovese-Gorgonzola crostini

## **On & Off the Menu Salads**

**Ahi Tuna Salad** ~ Pan seared sushi grade Ahi tuna sliced & lightly coated in our Hoisen sauce served atop a mixed baby field greens with tomatoes, Gorgonzola cheese & mandarin orange slices

**Ahi Tuna on mixed greens** ~ Fresh Ahi Tuna delicately seared & seasoned with cracked black pepper & sesame seed, sliced & served over fresh baby field greens with mandarin orange, walnuts & grape tomatoes & served with a light vinaigrette composed of toasted sesame oil, rice wine vinegar, roasted garlic & herbs de 'Provence

**Blackened Steak Caesar Salad** ~ Served over a classic Caesar salad with grape tomatoes, marinated Vidalia onion & Kalamata olives & seasoned croutons

**Shrimp Salad** ~ Jumbo Shrimp Salad with a fresh lemon, garlic & dill Aioli

**Chicken Salad**

**Classic Fruit Salad**

**Marinated Steak Salad** ~ Hoisen marinated beef sirloin grilled & served sliced over mixed baby field greens with sun-dried cranberries, Gorgonzola cheese & mandarin orange

## **On & Off the Menu Desserts**

**Banana Fosters Bread Pudding** ~ Our famous bread pudding recipe made with bananas, a splash of dark rum & crème de banana & dark brown sugar, topped with rich Bananas Foster inspired sauce

**Chocolate Fountain** ~ Served with your choice of goodies including marshmallows, bananas, pineapple, pound cake, strawberries, orange slices, pretzels, & more