

*Pond View*  
*Fine Dining & Inn*

**On & Off the Menu Entrées**

**Roasted Beef Shoulder Loin** ~ Rubbed with fresh garlic, oil & herbs, oven roasted, sliced & served with a sweet Port wine reduction with braised shallot & Roma tomato

**Rosemary & Orange Glazed Pork Tenderloin** ~ Buttered, seasoned & broiled pork tenderloin medallions finished with a sweet glaze composed of Cabernet Sauvignon Blanc, fresh orange, Vidalia onion & fresh rosemary

**Beef Tips Encroute** ~ Beef loin tips simmered in a rich cabernet-rosemary brown sauce & baked to finish in a light puffed pastry with julienne carrots, onion & celery

**In House Air-Cured Rib Eye** ~ Our popular 15oz rib eye is cool-air dried at 31 degrees for 72 hours, bringing you the sweetest, most tender steak in town. Grilled to your desired temperature & served with a crust composed of seasoned Panko & Roquefort cheese

**Broiled Boneless Duck Breast** ~ Buttered & seasoned with fresh herbs, broiled & served with a cranberry & blueberry compote with bourbon braised shallots

**Curried Schezuan Duck Breast** ~ Boneless duck breast buttered & rubbed with curry & our own seven pepper blend & broiled to your liking, finished with caramelized shallots in a zesty curry-white wine butter sauce

**Duck Au Poivre** ~ Pan roasted with cracked black pepper & finished with a rich brandy-butter cream

**Duck Creole** ~ Blackened & finished with a sweet & spicy Creole butter compound with caramelized onions & roasted peppers

**Duck Roulade** ~ Pounded thin & rolled with fresh spinach, basil, roasted garlic, roasted red peppers & gorgonzola cheese, finished with a light lemon-cranberry cream

**Sliced Boneless Duck Breast** Buttered & Broiled with fresh garlic & Herbs, finished with a portabella mushroom-cabernet demi-glace

**Duck Breast a l'Orange** ~ Our lightly seasoned succulent duck breast glazed with a sweet orange sauce & topped with a compote of dried cranberries, blueberries & oranges

**Chicken Al Pesto** ~ Sautéed with olive oil & simmered to finish in a Savory pesto with sun dried tomatoes & roasted red peppers on a bed of fettuccini

**Chicken Gorgonzola** ~ Baked herb & parmesan encrusted Chicken breasted, finished with a rich gorgonzola lemon cream sauce & served on a bed of Fettuccini

**Chicken Scampi** ~ Chicken & jumbo shrimp sautéed with olive oil & simmered in a sweet white wine & lemon butter sauce with capers & sweet cream butter on a bed of fettuccini

**Classic Chicken Picatta** ~ Breast of chicken lightly breaded & sautéed with clarified butter, simmered to finish in a classic Picatta over Fettuccini

**Chicken Saltimbocca** ~ Boneless breast of chicken generously seasoned with fresh basil & sage, wrapped with prosciutto & pan-roasted with butter, served atop fettuccine & finished with a classic lemon Beurre Blanc with asparagus tips & sundried tomatoes

**Chicken & Shrimp Marsala** ~ Breast of chicken & Tiger shrimp sautéed with olive oil & simmered to finish in a sweet reduction of marsala wine with Portobello mushrooms & caramelized onions

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**Rock Cornish Game Hens** ~ *Your very own hen, generously seasoned & buttered & baked with a savory bread stuffing composed of apples, walnuts, sundried cranberries & sherry braised shallots ~ Served with a rich rosemary demi glace*

**Broiled New Zealand Rack of Lamb** ~ *In a pomegranate & a tasty wine & butter Marchand de Vin Sauce*  
**Herb Encrusted Rack of Lamb** ~ *Dredged in savory herbs & pan seared. Baked to finish to your desired temperature & served with a caramelized onion-bourbon demi-glaze. Served with mashed red potatoes & choice of asparagus with lemon cream or green beans almondine*

**Pond View Land & Sea** ~ *Half-rack of New Zealand lamb broiled to your liking with garlic & fresh herbs, accompanied with fresh jumbo shrimp broiled with our in house made Maître D'hôtel Butter*

**Pond View Surf & Turf #1** ~ *Our popular Rib Eye generously seasoned with our in-house blended Cajun seasoning & cast iron blackened to your liking. Topped with broiled shrimp & finished with our zesty Creole butter*

**Pond View Surf & Turf #2** ~ *An 8oz beef filet grilled to your liking served with a fresh rock lobster tail broiled with fresh herbs & sweet cream butter, accompanied with a garlic infused drawn dipping butter*

**Pond View Surf & Turf #3** ~ *A petite beef tenderloin filet grilled to specification & jumbo shrimp served atop a grilled shredded potato Latka & finished with a classic bordelaise & a rich Gorgonzola cream*

**Pond View Surf & Turf #4** ~ *Our popular Rib Eye generously seasoned with our in-house blended Cajun seasoning & cast iron blackened to your liking. Topped with broiled shrimp & finished with our zesty Creole butter*

**Ahi Tuna Steak** ~ *Sweet Ahi Tuna seared with sesame & black pepper, sliced & served with light sesame-orange-soy sauce ~ accompanied by fresh pickled ginger & wasabi*

**Salmon al Ricotta** ~ *Broiled & served atop braised leeks & finished with a light Ricotta cream with fresh dill & roasted red peppers*

**Chicken & Shrimp Picatta** ~ *Lemon & butter breaded chicken breast & jumbo shrimp finished with the classic French piccata sauce comprised of white wine, fresh lemon, capers & finished with sweet cream butter*

**Greek Chicken & Shrimp Scampi** ~ *Boneless breast of chicken & jumbo shrimp sautéed with olive oil, simmered to finish in the classic white wine, lemon & garlic butter sauce with Kalamata olives, savory fresh herbs & feta cheese*

**Pollo e Gamberi al Pesto e Peperoni Rossi** ~ *Boneless breast of chicken & tender jumbo shrimp sautéed with olive oil & simmered to finish in our bold & savory Genovese pesto with sweet fire roasted red peppers & roasted garlic over Fettuccini*

**Poulet et de Crevettes Florentine** ~ *Boneless breast of chicken & jumbo shrimp sautéed with olive oil, tossed with fresh garlic, Roma tomatoes & fresh spinach, simmered to finish in a classic white wine-lemon butter with fresh herbs de Provence*

**Shrimp & Mussels Mediterranea** ~ *Jumbo shrimp & mussels simmered in a cabernet & roasted garlic red sauce served atop a bed of herbed fettuccini*

**Shrimp & Scallops Mediterranea** ~ *Jumbo shrimp & scallops simmered in a cabernet & roasted garlic red sauce served atop a bed of herbed fettuccini*

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**Shrimp Francese** ~ egg-dipped & sautéed with olive oil, simmered to finish in our version of the traditional Françoise with fresh garlic, ginger, lime, white wine & sweet cream butter

**Shrimp & Chicken Francese** ~ Our variation on the French classic, being composed of fresh lime, ginger, shallots, together simmered in a white wine-sweet crème butter sauce

**Sautéed Shrimp in Fresh Pesto** ~ Sautéed Jumbo Shrimp in our own homemade Genovese basil pesto sauce with roasted garlic & roasted red peppers served on your choice of pasta

**Shrimp & Crab Pomodoro** ~ Tender shrimp & sweet blue claw crab simmered in a rich Chardonnay cream with plum tomatoes, roasted garlic & fresh basil

**Blackened Center Cut Pork Chop** ~ A thick 10oz boneless center cut cast iron blackened & over roasted to finish to your specifications, topped with Cajun-broiled shrimp & finished with our popular Creole butter compound

**Grilled Pork Tenderloin** ~ Mustard & Rosemary marinated pork tenderloin oven roasted & served with sweet & savory cranberry compote

**Pork Tenderloin Francese** ~ Presented in Medallions egg-dipped & sautéed with olive oil, simmered to finish in our variation of the classic Francese with fresh ginger, lime juice & zest, shallot & white wine with sweet cream butter

**Roasted Pork Tenderloin** ~ Seasoned & oven roasted pork tenderloin with a spiced apple compote infused with a sweet Muscato reduction

**Rosemary-Dijon Pork Loin** ~ Boneless center cut pork loin marinated with white wine & savory Dijon ~ grilled to your specification & finished with a rosemary demi-glace with Portobello mushroom & cabernet-braised shallots

**Pork & Shrimp Marsala** ~ Tender medallions of pork tenderloin & jumbo shrimp sautéed in olive oil with fresh garlic, sweet Vidalia onion & Portobello mushrooms, simmered to finish in a sweet marsala wine reduction & served on a bed of fresh fettuccini

**Pork "Osso Buco"** ~ Pork shank slow roasted to a rich & tender perfection. Finished with a savory roasted garlic demi-glace & served with creamed Risotto

**Blackened Scallops** ~ Blackened with our in house blend of Cajun seasonings & simmered to finish in a rich Creole cream with roasted garlic & braised shallot

**Pan-seared Scallops** ~ Sautéed in a garlic & dried tomatoes cream sauce, served over portabello mushrooms with long-grain wild rice & asparagus

**Sea Scallops Florentine** ~ Broiled in butter with fresh spinach, roasted Roma tomatoes & garlic

**Coquilles St. Jacques** ~ Tender sea scallops sautéed with olive oil & fresh herbs, baked to finish in a rich cream sauce composed of Pernod & braised fennel

**Creole-broiled Sea Scallops** ~ Sweet & tender sea scallops broiled with our in-house made Creole butter with fresh spinach, plum tomatoes & roasted garlic. Served with our whole grain wild rice blend & our fresh vegetable de jour

**Sole Francese** ~ Sweet sole filet egg-dipped & sautéed in light oil - then simmered to finish in our variation of the classic sauce Francaise, composed of fresh lime, roasted shallot & fresh ginger in a light white wine-sweet crème butter sauce

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**Crab Stuff Sole a la Newberg** ~ Sweet & tender sole filet with a savory stuffing composed of blue claw crab, spinach, feta & parmesan cheeses. Finished with a classic Newburg

**Swordfish Au Poivre** ~ 8oz Sword Filet, Pan roasted with cracked black pepper & finished with a rich brandy-butter cream

**Swordfish al Orange Almondine** - A tender 8 ounces of our swordfish baked & served with a an orange glaze laced with lemongrass & ginger, topped with braised green onion, shallots & toasted almonds