

# Appetizers

## Thai Scallops

Seared jumbo sea scallops served with rice and Thai Pepper Sauce accented by Siracha \$9

## Blooming Calamari

Squid coated in seasoned batter, lightly fried and served with Marinara Dipping Sauce \$8

## Stuffed Portabello Mushroom Cap

Marinated jumbo cap stuffed with crab lightly bound with Imperial Sauce, finished with a sweetened reduction of balsamic vinegar \$10

## Chilled Shrimp Cocktail

Jumbo steamed shrimp, served with Cocktail Sauce and crackers \$8

## Seared Ahi Tuna

Blackened and seared, served with Sweet Ginger Soy Sauce and wakame seaweed \$12

## Balsamic Barbeque Beef Skewers

Grilled skewered beef strips with Balsamic Barbeque Sauce served over frizzled onions \$8

## Pan-Fried Mozzarella Pinwheels

Fresh mozzarella cheese rolled with fresh herbs and prosciutto ham, with Marinara Sauce \$7

## Mussels with Saffron & Herbs

Steamed with garlic, shallots and ripe tomatoes in a bouillon accented by saffron-infused olive oil, herbs and white wine; served with baguettes for dipping \$11

# Soups

## French Onion Soup Gratinée

\$4 Cup and \$5 Crock

## Soup of the Day

\$3 Cup and \$4 Crock (Seafood soups add \$1)

# Side Salads

With Dinner

Tossed Garden Green Salad with Choice of Dressing

Baby Leaf Spinach Salad Side salad portion of the entrée salad described to the right \$1.50 extra

Caesar Salad The classic treatment of crisp romaine, with pecorino Romano cheese, croutons and Caesar dressing

## Pear & Walnut Romaine Salad

Side salad portion of the entrée salad described to the right \$1.50 extra

Choice of dressings includes Mandarin Ginger, Creamy House Vinaigrette, Ranch, Italian, Blue Cheese, Four Cheese Greek Vinaigrette, Poppy Seed, Balsamic Vinaigrette, French, Thousand Island, Honey Mustard, Olive Oil & Red Wine Vinegar & Low-Fat Raspberry Vinaigrette



Dining Room at Will O' the Wisp

# The Lighter Side

Lighter portions accompanied by your choice of soup or salad and vegetable

## Fillet of Salmon

Broiled with white wine and lemon  
Eight-ounce \$18

## Crab Imperial

Jumbo and lump crab bound with seasoned mayonnaise \$16

## Grilled Tuna

Six-ounce steak char-grilled to your preference \$18

## Rock Lobster Tail

Firm-fleshed and sweet cold water tail (the best), with drawn butter \$24

## Petite Filet of Beef Tenderloin

Char-grilled six-ounce cut of all-lean tenderloin of beef \$23

## Char-Grilled Breast of Chicken

Lightly marinated with Dijon mustard, served with julienne of fresh vegetables  
Eight-ounce \$18

# Entrée Salads

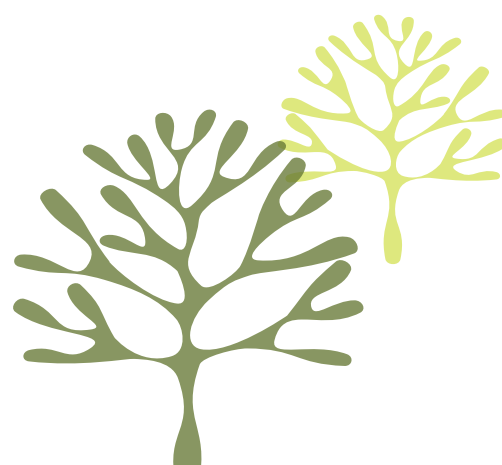
A generous portion of greens and garnishes, accompanied by cup of soup and fresh bread

Caesar Salad with Chilled Jumbo Shrimp \$17

Baby Leaf Spinach Salad Garnished with bacon, hard-cooked egg, raw mushrooms, red onions, pecorino Romano cheese and House Creamy Vinaigrette \$12

Pear & Walnut Romaine Salad Tossed with pears macerated in cabernet wine, toasted walnuts, blue cheese crumbles and Balsamic Vinaigrette \$12

Seared Ahi Tuna Niçoise Served on a bed of fresh baby spinach, tomatoes, hard-cooked eggs, black olives, baby red potatoes and red onions; dressed with Balsamic Vinaigrette \$18



# Full Course Dinners

Accompanied by choice of cup of soup or side salad, vegetable or starch and house dessert

## Sweet Chile-Dusted Salmon

Broiled salmon dusted with sweet chile seasonings and served with Thai Pepper Sauce \$22

## Romano-Crusted Sole

Lightly breaded with panko and Romano cheese, baked and topped with capers and lemon beurre blanc \$19

## Berry Blackened Tuna

Blackened Ahi tuna served with a triple berry-port wine reduction and garnished with fresh berries \$22

## Salmon Rockefeller

Broiled salmon stuffed with spinach, Romano cheese and pine nuts, with Sauce Hollandaise \$25

## Crab Imperial

Lump and jumbo crabmeat bound with seasoned mayonnaise and served on a bed of wakame seaweed \$23

## Twin Lobster Tails

Sweet and firm-textured cold water tails (the best!), served with hot drawn butter \$39

## Stuffed Fillet of Sole

Encasing lump crabmeat and served with Lobster Sauce \$21

## Tuna Niçoise

Pan-seared Ahi tuna on a bed of sautéed baby spinach with tomatoes, hard-cooked eggs, black olives, baby red potatoes and asparagus, with a sweetened reduction of balsamic vinegar \$26

## Four Seasons Scampi Sauté

Shrimp, scallops, onions, tomatoes and garlic, finished with white wine and lemon, served over pasta \$21

## Shrimp Tempura

Coated with a light batter and deep fried golden brown, served with Chile-Garlic Marmalade \$20

## Chicken Piccata

Pan-seared chicken breast served with a reduction of lemon, white wine and cream, with capers \$19

## Chicken Florentine

Marinated grilled breast served with fresh creamed spinach, prosciutto ham and Romano cheese \$20

# Creative Liaisons

For those who, quite rightly, see no reason to choose between their favorites!

## Steak & Lobster

A popular pairing of char-grilled filet of beef tenderloin (6 ounces) with one lobster tail \$35

## Chicken Breast & Crab Imperial

Succulent all-white breast in a Dijon marinade, grilled and paired with Crab Imperial \$25

Also, any dinner can be enhanced by adding a Crab Imperial (4 oz.) for \$8 or Lobster Tail (6 oz.) for \$15, plus see Customizing Suggestions to the right.

## Veal Sydni

Tender veal escalopes sautéed with prosciutto ham, garlic and rosemary, served with asparagus, jumbo lump crab meat and Sauce Hollandaise \$24

## New York Strip Steak

With sautéed seasoned onions, twelve ounces, boneless \$27

## Filet of Beef Tenderloin

All lean, eight ounces char-grilled (6-oz offered on "The Lighter Side") \$27

## Balsamic Barbeque Beef Tips

Quickly sautéed with fresh vegetables and Chef Jason Fickes' signature sauce; served with rice pilaf \$19

## Pork Chop Milanese

Breaded bone-in chop, pan-seared and topped with fresh tomatoes, lemon beurre blanc and Romano cheese \$20

## Vegetable and Pasta Tower

Fresh vegetables, sun-dried tomatoes and roasted red peppers, sautéed and layered between pasta squares with both Marinara and Alfredo Sauces \$18



## Suggestions For Customizing Any Entrée To Your Unique Design

### FOR STEAKS:

Black & Blue Cajun spices with blue cheese crumbles \$3

Balsamic Frizzles Balsamic barbeque sauce and deep-fried sweet onions \$3

### FOR FISH:

Bronzed Dusted with sweet chile seasonings, served with Thai Pepper Sauce \$3

Berry Blackened Cajun spices and a triple berry-port wine reduction \$3

### FOR ANYTHING:

Oscar Asparagus, lump crab and Sauce Hollandaise \$7

Sauce Hollandaise Lemon, butter, egg yolks and seasonings \$2

# Pantry Beverages

Freshly Brewed Coffee \$2.00

Milk: Whole, skim & chocolate \$2.00

Fountain Soda & Iced Tea \$2.00

Regular & Decaffeinated Teas \$2.00

Herbal & Specialty Teas \$2.50

San Pellegrino Sparkling Water \$2.50

Bottled Spring Water \$1.50

Hot Chocolate: Regular & no sugar added \$2.00

O'Doul's Non-Alcoholic Beer \$3.00