

Cranwell Lounge Menu

Soup Du Jour
Our Flavorful Soup
Freshly Prepared

Tart Du Jour
Light Flaky Pastry with a
Selected Savory Filling

Shrimp Cocktail
Tender Poached Shrimp
Served with Cocktail Sauce
\$9.75

Terrine A La Maison
A Special Selection Prepared
for the Evening
\$11.75

Duck Confit Spring Rolls
Micro Greens, Sweet Chili Sauce,
Pickled Gingered Passion Fruit
Dipping Sauce
\$11.25

Calamari Tempura
Asian Style Lightly Fried Calamari,
Cucumber Mango Slaw,
Sweet Chili Aioli
\$10.75

Organic Mixed Field Greens
Organically Grown Greens From
Equinox Farm, Grape Tomatoes,
English Cucumber, Aged Sherry
Vinaigrette
\$8.25

**Tomato and Fresh
Mozzarella Napoleon**
Fresh Mozzarella Cheese,
Sliced Heirloom Tomatoes,
Fresh Basil, Aged Balsamic Vinaigrette
\$9.75

Spinach Salad
Prepared with Crumbled Bleu Cheese,
Balsamic Vinaigrette and Candied Walnuts
\$8.25

Cranwell Cheeseburger
Char Broiled, Lettuce,
Tomato, Monterey Jack Cheese.
Crispy French Fries
\$9.50

Classic Caesar Salad
Crisp Romaine Hearts,
Fresh Parmigiano Reggiano Cheese,
Herb Croutons
\$8.75

Grilled Vegetable Salad
Seared Boucheron
Goat Cheese, Baby Arugula
\$9.50

Classic Turkey Club
Freshly Roasted Turkey Breast,
Toasted 9 Grain Bread,
Crispy Bacon. Served with Chips
\$9.25

Grilled Chicken Sandwich
Boneless Breast of Chicken, Herbed
Mayonnaise, Lettuce and Tomato.
Crispy French Fries.
\$9.75

10 oz. Flat Iron Steak
All Natural Brandt Beef,
Sauce Bordelaise
\$25.00

Grilled Swordfish Steak
Fresh, "Thick Cut" Style
\$29.75

Herb Roasted Salmon
Braised Greens,
Heirloom Tomatoes, Cous Cous
\$28.75

Pasta Du Jour
The Chef's Fresh Selection

Carl DeLuce
Executive Chef