



Prix Fixe Dinner Menu

APPETIZERS

Classic Caesar Salad

Crisp Romaine hearts, fresh Parmigiano-Reggiano cheese, herb croutons & white anchovies.

Tart Du Jour

Light flaky pastry with a selected savory filling.

Mixed Field Greens

Equinox Farm greens, European cucumber, grape tomatoes, julienne endive, Sherry vinaigrette.

Soup Du Jour

Freshly prepared for the evening.

ENTRÉES

Grilled Monkfish

White bean and pancetta stew, grilled asparagus.

Stuffed Breast of Chicken

Apple and pear stuffing, roasted potatoes, baby vegetables, herb velouté.

Grilled Flat Iron Steak

Roasted potatoes, baby vegetables, sauce bordelaise.

**Vegetarian Selection
of the Evening**

SPA SELECTION

Roasted Salmon

*Baby potatoes, seasonal vegetables,
mustard caper sauce.*

495 calories, 17 grams of fat

DESSERTS

Ice Cream & Sorbet Selection

Served with homemade biscotti.

Cranwell's Famous Apple Tart

*Topped with vanilla ice cream
and caramel sauce.*

\$38.00

Exclusive of tax and gratuity.

**ASK YOUR SERVER ABOUT OUR SELECTION OF
SPECIALTY COFFEES, FINE LIQUEURS & DESSERT WINES**