Dinner

Appetizers

**Jekyll Lump Crab Cake** 18
- celery root apple slaw, spicy aioli

**Baked Oysters Rockefeller** 12
- fresh spinach, bacon, pernod liqueur, bread crumbs

**Shrimp Risotto** 18
- tomatoes, arugula and lemon

**Steak Tartare** 18
- chopped beef tenderloin, capers, onions, garlic, extra-virgin olive oil, anchovy filet, mustard, crostini

**Jumbo Shrimp Cocktail** 18
- classic cocktail sauce

**Smoked Atlantic Salmon** 12
- diced red onion, chopped eggs, cranberries, toast points

**Duck Confit** 18
- diced red onion, chopped eggs, cranberries, toast points

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Soups

**Onion Soup Gratinée** 11

**Lobster Bisque** 11

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Salads

**Caesar** 24
- (prepared tableside, minimum two guests)
  - romaine lettuce, tossed in our house made dressing, parmesan cheese, croutons, anchovy fillet, fresh cracked pepper

**Chilled White Asparagus** 16
- served over artisanal greens, mustard herb vinaigrette

**Frisée Aux Lardon** 16
- frisée with warm bacon shallot vinaigrette, soft poached egg

**Grand Signature** 16
- artisanal greens, tomatoes, carrots, cucumber, red wine poached pear, manchego cheese, balsamic vinaigrette, toasted baguette

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Welcome to the historic Grand Dining Room
**Entrées**

**Chateaubriand Steak** 80
(prepared for two, carved tableside)
béarnaise sauce or veal demi-glace,
duchess potatoes, fresh vegetable medley

**Bouillabaisse Market Price**
shrimp, salmon, halibut, mussels, manila clams,
fennel, leeks, tomatoes, white wine, bay leaf, herbs,
seafood broth, saffron garlic mayonnaise, crostini

**Dover Sole Almondine** 16
lemon butter sauce, baby carrots, rissole potatoes

**Tarragon Scent Chicken Fricasse** 26
joyce farms seared airline chicken breast, roma
tomatoes, vegetable broth, steamed jasmine rice

**Duck à L’orange** 30
roasted half duck, orange sauce, fresh asparagus,
shiitake mushrooms, au gratin potato

**Center Cut Certified Filet Mignon—7 oz** 40
grilled, béarnaise sauce, fresh, asparagus,
au gratin potato

**Colorado Rack of Lamb** 45
dijon mustard herb crusted, fresh thyme, garlic,
demi-glace, duchess potato, fresh asparagus

**Linguine Pasta, Diver Sea Scallops** 30
roasted scallops, fresh roma tomatoes,
sautéed garlic, fresh basil, extra virgin olive oil

**Atlantic Salmon** 31
pan seared, braised lentils,
winter vegetables, vegetable broth

**Osso Buco** 32
slow braised veal shank, parmesan risotto,
pearl onions, celery, baby carrots, rosemary

**Halibut** 34
pan seared, soy butter sauce, steamed spinach,
patty pan squash, rissole potato, fresh parsley

**Veal Milanese** 16
lightly breaded veal scallopini, lemon caper sauce,
fresh asparagus, roasted roma tomato

**Jekyll Shrimp & Grits** 16
georgia white shrimp, yellow cheese grits,
garlic, scallions, andouille sausage

**Sides**

**Asparagus** 8
**Hericot Verts** 8
**Sauteéd Mushrooms** 8
**Broccoli** 8
**Lobster Mashed Potatoes** 10
**Au Gratin Potato** 8

**Desserts**

**Baked Alaska for Two** 15
neapolitan semifreddo on sponge cake,
wrapped in toasted meringe

**Floating Islands** 9
sweet meringues afloat on vanilla crème anglaise

**Chocolate Macadamia Torte** 10
toasted macadamia nuts, sweet caramel on buttery
shortbreads, topped with chocolate sour cream custard

**Molten Lava Cake** 10
chocolate cake, molton chocolate center

**Key Lime Torte** 9
traditional key lime pie, torte crust, whipped cream

**Berries a la Rousse** 9
sweetened sour cream, curacao, mixed berries

*The consumption of raw or undercooked foods may result in an increased risk of food borne illness.*