



## **SOUPS & SALADS**

**Soup du Jour**

**The Patio Salad**

Mixed Greens, Tomatoes, Red Onion, Cucumbers, Boursin Croutons

**Caesar Salad**

Classic Caesar Dressing Tossed with Romaine, Garlic Croutons & Shaved Parmesan

**Chopped Iceberg**

With Bacon, Onion, Tomato & Gorgonzola Vinaigrette

**Arugula Salad**

Cherry Tomatoes, Red Onion & Shaved Parmigiano Reggiano with Balsamic Vinegar & Extra Virgin Olive Oil

**GiGi Salad**

Shrimp, Haricot Vert, Tomatoes, Red Onion & Bacon Tossed with Red Wine Vinaigrette

## **RAW BAR**

**Shrimp Cocktail**

Classic Cocktail Sauce

**\*Oysters**

6 on the Half Shell Served with Mignonette Sauce & Cocktail Sauce

**\*Clams**

6 on the Half Shell Served with Classic Cocktail Sauce

**Jumbo Lump Crab Meat Cocktail**

Classic Cocktail Sauce

## **APPETIZERS**

**Fried Zucchini & Lemon Chips**

Horseradish Cream Sauce

**Patio Portobello**

Baby Spinach, Ricotta Salata, Balsamic Syrup

**Three Onion Tart**

Topped with Gorgonzola Cheese & Served with Lemon Chive Crema

**Baked Clams**

Lemon Garlic Sauce

**Fried Calamari**

Hot Cherry Peppers & Garlic Chips Served with Marinara Sauce

## ENTRÉES

### Fish & Poultry

\* Seared Salmon Filet  
Shiitake Mushrooms, Lemon &  
Fresh Herbs

\* Pan Seared Brook Trout  
Brown Butter Almond Sauce

\* Pan Seared Mahi Mahi  
Roasted Red Pepper & Garlic Coulis

Crab Cakes  
Caper Remoulade & Arugula Salad

Breast of Chicken  
Fresh Lemon, White Wine & Capers

### Steaks & Chops

\* 14oz. New York Strip  
28 Day Aged Prime

\* 12oz. Filet Mignon

\* New Zealand Rack of Lamb  
French Grain Mustard Demi Sauce

\* Marinated Hanger Steak  
Sliced & Served with Sautéed  
Mushrooms & Onions

\* Pan Seared Pork Chops  
Pan Roasted, Topped with  
Artichoke Hearts & Gorgonzola  
Cheese

Sauces: Gorgonzola Crust, Au Poivre, Béarnaise, Cabernet Demi Glace +\$2.00

## PASTA

Orecchiette  
With Sausage, Broccoli Rabe, Garlic & Olive Oil

Linguine with a Clam Sauce  
Red or White

Penne Pomodoro  
Marinara & Ricotta Salata

## SIDES

Sautéed or Creamed Spinach

Smashed Potatoes

Fried Onion Rings

Patio Hash Browns

Sautéed Broccoli Rabe

French Fries

Sautéed Mushrooms & Onions

Asparagus

\$5.00 Split Plate Charge for Entrées in Dining Room  
Substitutions and Special Requests at an additional charge of \$3.00  
Prices subject to change based on market price.

\*Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



## Dessert

### Mini Cheesecake Sampler

A perfect Dessert for Two!

Black Forest, Apple Crumb, Pumpkin & Cappuccino

### Chip- Witch Sliders

Tahitian Vanilla Ice Cream Sandwiches on Freshly Baked Chocolate  
Chip Cookies, Served with Chocolate Sauce and Fresh Whipped  
Cream

### Death by Chocolate Cake

### Apple Crisp

### Black & White Torte

### Carmel Apple Cheesecake

### Crème Brulee

### Fresh Berries & Cream

### Key Lime Pie

### W.H.B. Rabble Rouser

Captain Morgan, Kahlua & Bailey's Irish Cream Topped with  
Coffee & Whipped Cream

### PORT WINES by the glass

Raphael Vineyards, North Fork, Port 2005

Rozes, Ruby Porto

Rozes, 10 year old Porto

Rozes, 20 year old Porto

Rozes, Vintage 1994

Rozes, Vintage 1997

Taylor Fladgate, 30 year Tawny

### DESSERT WINE

621 Renwood ½ bottle, Orange Muscat, Amador O5

622 Rothschild, Sauternes, Bordeaux O2

623 Inniskillin Ice Wine, Canada O6



## **GRILL ROOM MENU**

Available in Grill Room Only  
Not Available Between 8 pm & 10pm  
Fridays, Saturdays & Holidays

### **SOUPS & SALADS**

**Soup du Jour**

#### **The Patio Salad**

Mixed Greens, Red Onions, Cucumbers, Boursin Croutons, Balsamic Vinaigrette

#### **Chopped Iceberg**

With Bacon, Onion, Tomato & Gorgonzola Vinaigrette

#### **Caesar Salad**

Romaine with Classic Caesar Dressing, Garlic Croutons & Shaved Parmesan

**Add: Chicken or Portobello Mushroom  
extra**

**Add: Steak or Grilled Shrimp  
extra**

#### **Gigi Salad**

Shrimp, Haricot Vert, Tomatoes, Red Onion & Bacon Tossed with a Red Wine Vinaigrette

### **RAW BAR**

#### **Shrimp Cocktail**

Classic Cocktail Sauce

#### **\*Oysters**

6 Served with Mignonette Sauce & Cocktail Sauce

#### **\*Clams**

6 Served with Classic Cocktail Sauce

#### **Jumbo Lump Crab Meat Cocktail**

Classic Cocktail Sauce

\*Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## **APPETIZERS**

**Fried Zucchini & Lemon Chips**  
Horseradish Cream Sauce

**Patio Portobello**  
Baby Spinach, Ricotta Salata, Balsamic Syrup

**Baked Clams**  
Lemon Garlic Sauce

**Fried Calamari**  
Hot Cherry Peppers & Garlic Chips Served with Marinara Sauce

**Wings**  
Buffalo Sauce

**Fried Olive Poppers**  
Colossal Green Olives Stuffed with Blue Cheese

**Three Onion Tart**  
Topped with Gorgonzola Cheese & Served with Lemon Chive Crema

## **SANDWICHES & ENTREES**

**\*Patio 54 Burger**  
Classic 10 oz. Patty, Lettuce, Tomato Served with French Fries & Pickle

Add: (American, Cheddar, Swiss, or Fresh Mozzarella) - 1.50 extra  
Add: Bacon - 2.00 extra

**Grilled Chicken Sandwich**  
Roasted Peppers, Fresh Mozzarella & Pesto Mayo, Served with French Fries

**\*Steak on Toast**  
Horseradish Cream

**\*6oz. Filet Mignon**  
Smashed Potatoes & Creamed Spinach

## **PASTA & SEAFOOD**

**Orecchiette**  
With Sausage, Broccoli Rabe, Garlic & Olive Oil

**Linguine with Clam Sauce**  
Red or White

**Mussels Frites**  
Steamed with Garlic, Butter, White Wine, Fresh Herbs  
Served with French Fries

**Crab Cakes**  
With Caper Remoulade & Arugula Salad

Substitutions and Special Requests at an additional charge \$3.00  
Prices subject to change based on market price.



The  
**Patio**  
at 54 Main

**THANKSGIVING DAY MENU**

November 27<sup>nd</sup> 2008  
Reservations 2:00-7:00pm  
631.288.0100  
Choice of:

Root Vegetable Puree  
Or  
Poached Pear  
With Craisins, Walnuts & Gorgonzola Over Mixed Greens  
With Champagne Vinaigrette



Choice of:

Roasted Turkey  
With Stuffing, Whipped Potatoes, Candied Yams, Green Beans & Cranberry Sauce

Bourbon Glazed Ham  
Whipped Potatoes, Candied Yams & Green Beans  
Or  
Pan Seared Mahi Mahi  
With Lemon Dill Sauce  
Whipped Potatoes & Green Beans

Dessert  
Choice of:  
Pumpkin, Pecan or Apple Pie

\$30 per Person  
Children 12 and under \$15  
A la Carte Menu Always Available

**THANKSGIVING TO GO PACKAGES AVAILABLE  
AT THE HOST STATION**

Reserve your Pick up Time between 11 and 2:30 PM  
ALL ORDERS MUST BE IN BY SUNDAY, NOVEMBER 23<sup>th</sup>





# Thanksgiving



## TO GO

Serves 4-6 People:  
\$135 (Not including Tax)

### PACKAGE A:

Root Vegetable Puree

Poached Pear

With Craisins, Walnuts & Gorgonzola Over Mixed Greens  
With Champagne Vinaigrette

8-10 lb. Fresh Roasted Turkey (Homemade Gravy)

### Side Dishes

Whipped Potatoes

Candied Yams

Stuffing

Green Beans

Fresh Cranberry Sauce

Choice of One Holiday Pie: Pumpkin, Apple or Pecan



### PACKAGE B:

Root Vegetable Puree

Poached Pear

With Craisins, Walnuts & Gorgonzola Over Mixed Greens  
With Champagne Vinaigrette

Turkey Breast (Homemade Gravy)

Bourbon Glazed Ham

### Side Dishes

Whipped Potatoes

Candied Yams

Stuffing

Green Beans

Fresh Cranberry Sauce

*Limited Availability*

*Reserve your Pick up Time Today*

*Starting at 11:00 am to 2:30 pm*

*All orders must be in no later than Sunday, November 23<sup>th</sup>*

*Holiday Catering Packages Available*

*Accommodations from 10-100 people*

