

Aqua Vi Dinner Summer '09

## **To Begin**

### **Fire Roasted Lobster Chowder**

Maine lobster with smokehouse bacon, potatoes, sweet corn and fennel \$8

### **Soup of the Day**

Ask your server about today's selection

### **Blue Crab Stuffed Portabella Mushroom**

Served over sautéed spinach and topped with lemon hollandaise \$14

### **Aqua Vi Steamed Clams**

With white wine, garlic herb butter, carrots and leeks \$11

### **Pan Seared Sea Scallops**

With roasted garlic mashed potatoes, Dijon mustard butter, green onions, and sizzled leeks \$9

### **Wild Coastal Shrimp and Crisp Calamari**

Fried golden and served with sweet chili dipping sauce \$9

### **Aqua Vi Steak Bites**

Beef tenderloin tips in a rich demi glace with caramelized onions and garlic crostini \$11

## **From The Garden**

### **Aqua Vi Field Greens**

Tossed with smokehouse bacon, crimson seedless grapes, Gorgonzola cheese, and Balsamic vinaigrette \$7

### **Baby Spinach Salad**

With toasted pine nuts, goat cheese, dried cranberries and honey mustard \$7

### **Classic Caesar Salad**

Garlic croutons, creamy Caesar dressing, and Parmesan cheese \$6

### **Baby Iceberg Greek Salad**

Petite head lettuce with Kalamata olives, pepperoncini, grape tomatoes, European cucumber, red onion, and Feta cheese, with Greek vinaigrette \$7

## **Main Attractions**

All entrees are served with a house salad, rolls and butter

### **Pan Seared Filet Mignon**

Roasted garlic mashed potatoes, wild mushrooms, truffle butter, grilled asparagus, and sizzled leeks \$31

### **New York Strip Steak**

Char Grilled New York sirloin with roasted fingerling potatoes, petite French green beans, fire roasted tomato butter \$29

### **Grilled Wild King Salmon**

Served with saffron risotto and sautéed greens, topped with heirloom tomato salad \$26

### **Today's Fresh Catch**

Ask your server about today's selections \$\$ Market Price

### **Center Cut Porterhouse Style Pork Chop**

Served grilled and Dijon mustard glazed with warm fennel and cabbage slaw, and herbed fingerling potatoes \$25

### **Chesapeake Bay Bouillabaisse**

Fresh lobster, scallops, clams, shrimp mussels and fresh catch of the day, with fresh vegetables in a savory saffron tomato broth, served with roasted garlic crostini \$27

### **Wellington Farms Free Range Chicken**

In red wine sauce with smoked bacon, oven dried tomatoes, button mushrooms, roasted fingerling potatoes and baby carrots \$21

### **Chesapeake Bay Lump Crab Cakes**

Fresh spinach sauté, Parmesan cheese, Dijon mustard butter, tomato basil relish \$25

### **Shellfish Penne**

Jumbo lump crab, diver scallops and tiger shrimp smothered in fresh spinach, roasted red peppers, Boursin cheese, and parmesan cream, served over penne pasta \$24

### **Grilled Portabella Mushrooms**

Marinated and grilled portabella mushrooms with herbed spinach sauté and goat cheese polenta cake, topped with truffle butter \$18