

The Thorn Tree Restaurant

STARTERS

<u>Crab Dip</u> – with crispy PITA	\$13
<u>Seared Ahi Tuna</u> – with Ponzu dipping sauce	\$13
<u>Apple Wood Smoked Bacon Wrapped Shrimp</u> - with crispy polenta cake and Pomodoro Sauce	\$11
<u>Fried Calamari</u> - served with a chili-garlic sauce	\$11
<u>Fried Artichoke Hearts</u> - with basil aioli	\$9
<u>Roasted Elephant Garlic</u> - with sundried tomato tapenade, capanata and olivata, gambanzola cheese and crispy crustinis bread	\$9
<u>Seared Colossal Sea Scallops</u> - with mesclun mix topped with Mango salsa	\$11
<u>Crab Cake</u> - with corn salsa, and Beurre Blanc sauce	\$12
<u>Crispy Cold Water Lobster Tail</u> – lightly battered and flash-fried, served with honey mustard sauce and Mango chutney	\$13

SOUPS

<u>Vidalia Onion</u> - topped with croutons and gruyere	\$5
<u>Soup Du Jour</u> - “we even consider the weather!”	\$5

SALADS

<u>Small Dinner Salad</u> – chefs choice to start a meal	\$4
<u>Classic Caesar</u> - creamy Caesar dressing tossed with romaine lettuce and crispy parmesan croutons	\$7
<u>Organic Mixed Greens</u> - tossed with a white balsamic herb vinaigrette	\$7
<u>Tomato and Fresh Mozzarella Napoleon</u> - with basil oil and balsamic glaze	\$10
<u>Spinach Salad</u> - tossed with red onion, rendered bacon, Montrachet goat cheese, with a mustard dressing	\$9
<u>Granny Smith Salad</u> - mixed greens tossed with candied walnuts, red seedless grapes, diced apples, and topped with gorgonzola champagne vinaigrette	\$10

SEAFOOD ENTREES

<u>Jumbo Gulf Shrimp Scampi Style</u> - with roasted garlic potato	\$18
<u>Pan Seared Chilean Sea Bass</u> - topped with mussels and clams in a light tomato broth	\$26
<u>Seared Ahi Tuna</u> - served with Napa cabbage stir fry (Ladies ½ Order \$18)	\$26
<u>Salmon Oscar</u> - seared Atlantic salmon topped with lump crab, asparagus, and hollandaise served with garlic whipped potato	\$24
<u>Grouper Wrapped in Parchment</u> - with artichokes, kalamata olives, tomatoes, white wine, lemon and side of garlic whipped potato	\$19
<u>Pan Seared Sea Scallops</u> - with shallots, saffron, and garlic over wilted spinach and side of garlic whipped potato (Ladies’ ½ Order \$14)	\$22

* Advisory: Consuming raw or uncooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness or death.

FOWL ENTREES

<u>Chicken Saltimbocca</u> - marinated chicken breast, topped with sage, prosciutto, and provolone cheese, finished with a white wine sauce (Ladies' ½ Order \$11)	\$18
<u>Stuffed Chicken</u> - stuffed with spinach, crispy bacon, and caramelized onions served with roasted potatoes and natural sauce	\$18
<u>Slow Roasted Long Island Duck Breast</u> – with scalloped potato and asparagus	\$23

MEAT ENTREES

<u>*Rack of Lamb</u> - mustard herb crusted with scalloped potato and natural sauce	\$30
<u>Veal Scaloppini</u> - sautéed with wild mushrooms, sliced shallots, and veal jus served with garlic whipped potato	\$21
<u>Veal Oscar</u> - sautéed veal with lump crab, asparagus, and hollandaise over garlic whipped potato	\$24
<u>*Stuffed Pork Chop</u> – with caramelized onion & andouille sausage	\$20
<u>*Thorn Tree Short Ribs</u> – served with roasted potato, red peppers, andouille sausage and grilled onions with natural juices (Ladies' ½ Order \$16)	\$24
<u>*Pan Seared 10 oz Filet Mignon</u> - garlic whipped potato, asparagus or creamed spinach finished with balsamic natural reduction (Ladies' petite 6 oz \$20)	\$28
<u>* New York Strip</u> – Blue Cheese encrusted with scalloped potato & French beans	\$27

The Thorn Tree Surf & Turf

Combine any of these items with our signature steaks /add

Scallops	\$10
Shrimp	\$10
Lobster Tail, fried or broiled	\$12

SPECIAL – FRENCH - ENTRÉE

<u>Seafood Crepes</u> – with Mornay Sauce	\$22
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PASTA ENTREES

<u>Shrimp Penne</u> - with shrimp, garlic, and asparagus in a tomato sauce	\$16
<u>Mediterranean Pasta</u> - Chicken, artichoke hearts, sun dried tomato, and capers over a penne pasta with a white wine garlic sauce	\$16

DESSERTS

Key Lime Pie	\$6	Chocolate Soufflé Cake	\$6
Cheesecake	\$6	Carrot Cake	\$6
Crème Brulee	\$6	Tiramisu	\$6
Strawberry Crepes	\$6	Raspberry Sorbet	\$6

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