



# MonteLago Resort Dinner Menu

## The First Course...

### Lump Crab Cakes...

*crispy fried lump crab cake, served with Cajun remoulade & roasted sweet bell pepper coulis*

### Organic Baby Greens...

*with fresh seasonal tomato, fresh cucumber & shaved Parmigiano Reggiano, tossed with our balsamic vinaigrette*

### Sunset & Vines Caesar...

*Romaine hearts with crumbled English Stilton blue cheese & our "Caesar" dressing made with whole raw egg*

### Soup of the Day...

*a bowl of today's Chef's selection*

## The Entrées...

### 8 oz. 21-Day Aged Angus Filet Mignon...

### 14 oz. 21-Day Aged Certified Angus Rib Eye Steak...

*the above steaks are served with your choice of spicy Cajun herb rub or red wine sauce with garlic & mushrooms, accompanied by seasonal vegetables & Yukon Gold potatoes roasted with extra virgin olive oil, garlic & herbs*

### Roasted Chicken Breast...

*pan roasted boneless chicken breast finished with white wine lemon sauce, capers & artichoke hearts, served with garlic & herb roasted Yukon Gold potatoes & seasonal vegetables*

### Grilled Atlantic Salmon Fillet...

*finished with spicy relish of fresh cucumber, tomato, sweet onion, lemon juice, chile sauce & pomegranate vinegar, served with roasted potatoes & Chef's vegetables*

### Shrimp Scampi with Sun-dried Tomatoes...

*prawns sautéed with white wine & our sun dried tomato-garlic scampi butter, accompanied by cappellini with garlic-olive oil & seasonal vegetables*

### Linguini with Mushrooms in Crème Sauce...

*linguini pasta finished with shiitake & button mushrooms in porcini crème sauce, topped with a touch of shredded Parmigiano Reggiano*

## The Dessert Course...

### Port Poached Bartlett Pear...

*Port wine poached pear served with honeyed-citrus mascarpone cheese & Port syrup*

### Double Fudge Chocolate Cake...

*moist chocolate cake layered with chocolate fudge & topped with chocolate fudge frosting, shaved white chocolate garnish*

### New York Cheesecake...

*classic baked NY cheesecake with graham cracker crust, finished with fruit coulis & fresh berry garnish*