

# dinner fare

## appetizers

**Duchess Potato Soup** Cup 3.25, Bowl 3.95

**Soup of the Day** Cup 3.50, Bowl 4.95

**Chili & Cornbread** Cup 3.75, Bowl 4.95

### **Fruit and Cheese Board**

Brie, Cheddar and Swiss with seasonal fruit 4.95

### **Lobster Crabcakes**

four sauteed homemade crabcakes served with remoulade 10.95

### **Mussels Sambuca**

Prince Edward Island Mussels steamed with tomatoes, spinach, garlic, onions and bell peppers in a Sambuca sauce 8.95

### **Baked Artichoke Dip with Pita Bread Chips**

Artichoke hearts baked in a creamy parmesan sauce 6.95

### **Quiche of the Day**

A generous wedge of our homemade quiche accompanied by a garnish of fresh fruit and fresh baked bread 10.95

## salads

*All salads are served with our freshly baked breads*

### **Marinated Grilled Chicken Salad**

Grilled boneless, skinless breast of chicken served on a bed of fresh greens with dressing of your choice 9.95

### **Chicken Pecan Salad**

Perfectly cooked chicken combined with celery, onion, pecans, and mayo, served on a bed of fresh greens 9.95

### **\*Pan Seared Yellowfin Tuna Salad**

Seared medium rare with a wasabi angel hair salad with bell pepper, carrot, cucumber, and topped with crispy wontons 11.95

### **Spinach and Lentil Salad**

Spinach tossed with seasoned red lentils and dried cherry vinaigrette and topped with crumbled blue cheese 8.95

add chicken 3.00 add salmon 4.00

### **Grilled Salmon Salad**

Fresh salmon fillet served on a bed of fresh greens with your choice of dressing 11.95

*Raspberry vinaigrette, cucumber dill, blue cheese, ranch, italian, fat-free sun-dried tomato, thousand island  
Blue cheese crumbles ~ add .50*

## desserts

Homemade Pies 4.50

Crepe Brulee 5.95

Hot Fudge Pecan Ball 4.95

Blue Bunny Vanilla Ice Cream 2.95

Nick's Homemade Cheesecake 5.95

Chocolate Spoon Cake 5.95

### **English Tea Cake with Warm Butter Sauce**

Coldwater's signature dessert, not to be missed! 4.95

## entrees

### **Shrimp and Brie Pasta**

Penne pasta tossed with sautéed shrimp, spinach and sun-dried tomatoes in a lemon brie cream sauce; served with garden salad and a bread basket 17.95

### **Vegetable Lasagna Pinwheels**

Fresh vegetables, spices and tomato sauce rolled with cheese in pasta noodles; served with garden salad and fresh bread 11.95

*Following entrees are served with a garden salad, vegetable of the day, and a choice of smashed red-skinned potatoes, rice of the day, or roasted Yukon gold potatoes*

### **Lobster Crabcakes**

Five sautéed homemade crabcakes served with our own delicious remoulade 18.95

### **Fresh Canadian Salmon Filet**

Grilled 8 oz. filet 16.95

### **\*Filet Mignon**

Grilled 8 oz. center-cut filet 23.95

Stuffed with blue cheese - add 1.00

### **\*Ostrich Filet**

Pan seared, finished in a dried cherry and wine reduction 20.95

### **French Style Pork Chops**

Grilled with our mango glaze 16.95

### **Cilantro - Lime Half Chicken**

Brined and grilled then topped with a cilantro lime vinaigrette 14.95

### **Pecan Crusted Tilapia**

Sauteed Tilapia encrusted with pecans and panko 16.95

## beverages

Sodas, Pink Lemonade, Iced Tea with Mint  
Regular and Decaffeinated Coffee, Bigelow Herbal Hot Teas  
Orangina (sparkling citrus beverage)

*\*Items so marked can be ordered undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*