

“The Masters” Dinner Selections

First Course Appetizers

Chilled (Choose One)

Seared Fennel Encrusted #1 Tuna, Seaweed Salad, Sesame Seeds and Soy-Ginger Jus
Duck Liver Mousse with Grained Mustard, Quince Paste, and Garlic Crostini
Grilled and Chilled Gulf Shrimp with Roasted Tomato Horseradish Sauce
Roasted Portobello Carpaccio, Truffle Oil, Chevre, and Roasted Red Pepper Relish
Peruvian-Style Ceviche Misto with Sweet Potatoes and Fresh Corn
Fresh Seasonal Melons Wrapped with Prosciutto with Micro Greens & Balsamic Glaze

\$9

Hot (Choose One)

Seared Sea Scallops with Hoisin-Lime Glaze, Scallions, and Sesame Seeds
Grilled Shrimp Skewers, Green Chili & Smoked Tomato Relish with a Mango Coulis
Pan Seared Maine Crab Cakes with Cilantro and Chipotle Aioli
Maine Lobster Risotto Cake with Sweet Corn, Chorizo Puree and Scallion Oil
Rosemary-Garlic Marinated Quail with Roasted Plum-Cornbread Stuffing and Pomegranate Molasses ~ Add \$3
Potato Gnocchi with Fresh Maine Lobster, Peas and Mushrooms in a Cognac Cream Sauce
Brie Raspberry En Croute, Baby Arugula, Mixed Berry Coulis and Toasted Almond Slivers

\$9

Soup Course

(Choose One)

Vermont Cheddar & Wachusett Country Ale Soup
Lobster and Shrimp Bisque
Roasted Butternut Squash Bisque
Carrot Ginger Soup
New England Clam Chowder ~ Add \$1
Roasted Corn and Chorizo Chowder

\$6

Salad Course

(Choose One)

Poached Pear and Endive Salad
Great Hill Blue Cheese, Candied Walnuts, and Port Vinaigrette

The Sterling Chop House Salad
Mixed Greens, Grape Tomatoes, Cucumber Slices, Shredded Carrot, Red Onion Slivers and Maple-Balsamic Vinaigrette

Baby Field Greens
Dried Cranberries, Goat Cheese, and Sherry Vinaigrette

Traditional Caesar Salad
Crispy Romaine, Garlic-Herb Croutons, and Shredded Asiago Cheese

Vermont Cheddar and Apple Salad
Spiced Pecans, Shaved Bermuda Onions, and Honey-Cider Vinaigrette

The Sterling Greek
Crispy Romaine Leaves with Kalamata Olives, Feta Cheese, Tomatoes, Cucumber, and Balsamic Vinaigrette

The Sterling Wedge
*Baby Iceberg Lettuce, Bacon Crumbles, Great Hill Blue Cheese, Tomatoes,
 Creamy Buttermilk Peppercorn Dressing*

\$8



Entrees

Pan Seared Chicken Breast Piccata \$22

Garlic and Black Pepper Marinated Long Island Duck Breast with a Cherry Port Jus \$23

Herb Roasted Rack of Lamb and Grainy Mustard Infused Bordelaise \$35

Bacon-Wrapped Beef Tenderloin and Wild Mushroom Demi Glace \$32

*Roasted Portobello and Vermont Goat Cheese Napoleon
Slow Roasted Tomato Conlis, Balsamic Reduction and Fresh Homemade Pesto \$21*

Prime Rib of Beef Au Jus \$26

Port and Cranberry Marinated Venison Loin with a Candied Shallot and Cranberry Compote \$36

Grilled Veal Chop with Roasted Tomato and Caramelized Shallot Jam \$35

*Black Pepper Rubbed Beef Tenderloin
Great Hill Blue Cheese Crust with a Grainy Mustard Demi Glace \$32*

Apple and Cheddar Stuffed Chicken Breast with a Maple-Cider Jus \$25

Pan-Seared Atlantic Salmon with Grilled Tomato and Caper Relish \$24

*Surf and Turf: Bacon-Wrapped Filet of Beef
with Bordelaise Crab Stuffed Lobster Tail with Lemon Beurre Blanc, Fresh Asparagus and Garlic Mashed Potatoes \$43*

Pan-Seared Bass with Pineapple-Mango Salsa and Chili Oil \$29

Pan-Fried Red Snapper Filet with Maine Crab Meat Beurre Blanc \$28

Wild Mushroom Ravioli in a Sun-Dried Tomato and Pesto Cream Sauce \$21

Cider Brined Pork Loin with a Pear-Apricot Chutney \$23

*All Entrée Selections served with Chef's Selection of Starch and Seasonal Vegetable
Warm Artisan Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and an Assorted Herbal Teas with Fresh Lemon*

Split Plate add on \$3 per person, higher price prevails