

# ZEPHYR ON THE CHARLES DINNER MENU

## APPETIZERS

Portobello Gratin  
*boursin cheese, fresh herb crumb, red pepper pesto*  
9

Crab Pot Pie \*  
*white wine cream, crispy puff pastry served with a lobster bisque shooter*  
14

Grilled Chicken Quesadilla \*  
*avocado, pico de gallo, roasted tomato salsa*  
10

Golden Calamari Fries \*  
*chili ginger dipping sauce, lemon wedge*  
12

Chilled Poached Shrimp \*  
*watercress salad, coriander cocktail sauce*  
15

Sesame Seared Scallops \*  
*roasted eggplant purée, cucumber strips, watercress*  
14

## SOUPS AND SALADS

Lobster Bisque \*  
*chive batons, cognac crème fraîche*  
10

New England Clam Chowder  
*oyster crackers*  
8

Tortilla Soup \*  
*grilled chicken, avocado, pico de gallo*  
8

Caesar Salad  
*chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton*  
10  
*add grilled chicken \$5 or shrimp \$8 \**

Traditional Cobb Salad \*  
*grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing*  
16

Poached Shrimp and Arugula Salad \*  
*local apples, goat cheese, spiced pecans, lemon grape seed vinaigrette*  
18

Roasted Mushroom Salad  
*warm roasted mushrooms, bibb lettuce, sweet bell pepper, mint balsamic vinaigrette*  
12

Iceberg Wedge  
*blue cheese, cherry tomatoes, bacon vinaigrette*  
12

## PASTA

Roasted Vegetable Lasagna  
*crispy parmesan cracker, side garden salad*  
18

Rustic Bolognese \*  
*ground veal, beef, fettuccini, burgundy wine*  
18

Quattro Formaggi Ravioli  
*white bean ragout and fresh garden vegetables*  
19

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## MAIN COURSES

Semi-Boneless Roasted Half Chicken \*  
*cheddar cream, bacon chive mashed potatoes*  
23

Seared Shrimp and Scallops \*  
*vegetable cous cous, roasted tomato aioli*  
26

Pan-Seared Hake \*  
*farro and wheat berry risotto, roasted butternut squash*  
22

Charred Flat Iron Steak \*  
*blue cheese, caramelized onion crust, bacon chive mashed potatoes*  
24

Herb-Marinated Duck Breast \*  
*port wine cherries, wilted watercress, vegetable cous cous*  
21

Petite Sirloin and Lobster Tail \*  
*bacon chive mashed potatoes, scallion vinaigrette*  
38

Daily Local Catch \*  
*Market Price*

## DESSERTS

Chocolate Rave Cake  
*rich flourless chocolate cake with fresh berries*  
8

Vanilla Crème Brûlée  
*short bread cookie*  
7

Classic Root Beer Float  
*vanilla ice cream with IBC root beer*  
5

Profiteroles  
*trio of ice cream stuffed cream puffs drenched in hot chocolate fondue*  
7

Fresh Berries and Ice Cream  
*choose from our selection of locally made ice creams and market fresh berries*  
6

