

# PLATED DINNER ENTRÉES

## **Grilled Salmon**

with Citrus and Roasted Shallot Sauce

## **Chicken alla Française, Marsala, Piccata or Dijon**

## **Lobster Risotto Stuffed Flounder**

with Roasted Red Pepper Cream

## **Roasted Breast of Chicken**

filled with Spinach and Brie Cheese,  
wrapped in Bacon with Port Wine Demi Glaze

## **Roasted Breast of Chicken**

filled with Ricotta, Wild Mushrooms and  
Sundried Tomatoes, topped with Shallot Demi Glaze

## **Grilled Jumbo Gulf Shrimp Scampi**

## **Sautéed Jumbo Gulf Shrimp**

with Wild Rice and Julienne Vegetables

## **Oven Roasted Prime Rib of Beef**

with Rosemary au jus and Horseradish Cream

## **Grilled Filet Mignon**

with Wild Mushroom Demi Glaze

## **Macadamia Nut Crusted Veal**

with Cognac Dried Cherry Sauce

## **Tournedo of Milk Fed Veal and Grilled Gulf Shrimp**

with Lime Thyme Sauce

## **Mixed Grill**

of Lamb Chops, French Cut Chicken Breast and  
Salmon Medallion with Natural Herb Jus



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*All Entrées are served with Chef's Choice of Starch and Vegetable  
And include Soup or Salad, Dessert, Regular and Decaffeinated Coffees and Tea.*

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## LAKE OF ISLES

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# PLATED DINNER APPETIZERS, SOUPS, SALADS & DESSERTS

## APPETIZERS

Penne alla Vodka

Rigatoni Pasta with Wild Mushroom Cream

Tri Colored Tortellini with  
Puttanesca Sauce and Shaved Parmesan

Gorgonzola Bruschetta  
with Marinated Eggplant and Oven Dried Tomatoes

Teriyaki Chicken with Spicy Kimchi  
over Sesame Lo Mein Noodles

Wild Mushroom Strudel with a Sherry Cream Sauce

Grilled Salmon Paillard, Julienne Vegetables  
and Wilted Greens With a Lemon Dill Cream

Orange Juniper Duck Breast  
with Warm Apple and Goat Cheese Tart

Sautéed Shrimp over Angel Hair Pasta  
in a White Wine Lemon Sauce

Oyster Duet  
Rockefeller and Casino

Jumbo Shrimp with Cocktail Sauce



## SOUPS

New England Clam Chowder

Tortellini en Brodo

Lobster Bisque

Sweet Potato  
with Toasted Pecan Crème Fraîche



## SALADS

Sliced Italian Plum Tomatoes, Fresh Mozzarella  
and Mixed Greens with Basil Vinaigrette

Classic Caesar Salad with Romaine Ribbons, Tomatoes,  
Shaved Parmesan Cheese and Herbed Croutons

Arugula and Radicchio, Coach Farm Goat Cheese  
and Roasted Red Peppers with  
Warm Balsamic Vinaigrette

Mixed Garden Greens with Tomatoes  
in a Raspberry Vinaigrette

Greek Salad with Mixed Greens, Marinated Peppers,  
Tomatoes, Feta Cheese and Kalamata Olives  
with Chenin Blanc Dressing



## DESSERTS

Tiramisu

Mile-High Cheesecake  
Served with Strawberry and Pineapple Puree

Fresh Seasonal Berries  
Topped with Champagne Zabaglione

Triple Chocolate Truffle Cake with Raspberry Coulis

Key Lime Pie with Coconut Cream

Carrot Cake

Russian Tea Cake



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