



# The Canterbury Room

---

## STARTER

---

**OYSTERS ROCKEFELLER 10**  
Baked Oysters with Spinach, Herbs &  
Breadcrumbs

**GARLIC BUTTER ESCARGOT 11**  
Crostini

**BEEF CARPACCIO (GF) 12**  
Lemon, Caper, Watercress & Shaved  
Parmesan

**SHRIMP COCKAIL (GF) 11**  
Chilled with Marie Rose Sauce

**STUFFED MUSHROOMS (V, GF) 8**  
Creamy Spinach

---

## SALADS & SOUP

---

**CANTERBURY CAESAR SALAD  
(GFO) 6/11**  
Shredded Parmesan & Herbed Croutons

**CANTERBURY SALAD (V, GF) 6/11**  
mixed greens, dried cranberries, pickled  
onion, pistachios, goat cheese & white  
balsamic vinaigrette

*(Add Salmon \$8, Shrimp \$9, Beef Tenderloin \$12)*

**MARINATED HEARTS OF  
PALM SALAD (V, GF) 8**  
Mango Vinaigrette

**SHERRIED LOBSTER BISQUE 6**

**SOUP DU JOUR 4**  
Chefs Special





## ENTRÉES

### **CHICKEN FRANCESE (GF) 17**

Lemon Butter Caper Sauce, Grilled Broccoli & Balsamic Roasted Tomato

### **PAN SEARED SCALLOPS (GFO) 24**

Dijon Cream Sauce, Sautéed Haricot Vert with Roasted Red Pepper

### **DUCK A'LORANGE (GF) 23**

Glazed Turnips & Mustard Greens

### **SEARED SALMON OSCAR WITH LUMP CRAB (GFO) 24**

Bearnaise Sauce, Grilled Asparagus & Provence Rice Pilaf

### **BEEF WELLINGTON 25**

Seared Tenderloin with Truffled Emerald Farms Mushroom Duxelle, Rosemary Demi Glaze, Robuchon Potatoes & Creamed Swiss Chard

### **LOBSTER THERMIDOR (GF) 29**

Creamy Gruyere Sauce with Tarragon & Pattypan Squash

### **VEGAN BOLOGNESE (V) 19**

Fricassee of Mushroom with Bombolini Roasted Garlic Fusilli Pasta



## DESSERT

### **Flourless Chocolate Torte (GF) 6**

Chocolate & Raspberry sauce

### **Pecan Pie 5**

Bourbon Vanilla Whipped Cream

### **Flambe of Bananas Foster (GF) 5**

A la Mode