

# Track Pack Menu 2010

## APPETIZERS

### Soup of the Day

*Please ask your Captain for today's homemade selection.*

*or*

### Manhattan Clam Chowder

*Our own secret recipe, which includes ocean clams, celery, onions, potatoes...*

*or*

### Classic House Salad

*Chopped Romaine and spring greens with tomato wedges, red onion, shaved horse carrots, refreshing cucumbers, sweet bell peppers and Kalamata olives.*

*Served with choice of dressing.*

## ENTRÉES

### Grilled Chicken and Poached Pear Salad

*Marinated grilled chicken breast, crisp romaine lettuce, red wine poached pear slices, crisp arugula and cracked walnuts served with a berry Vinaigrette*

### Triple Crown Salad

*Shrimp, tuna and dijonnaise potato salads served on beefsteak tomato slices with a hardboiled egg and a lemon wedge garnish.*

### Contre Filet of Beef

*Succulent slow roasted strip loin of beef sliced chateaubriand style and served with a peppery demi glace*

*Served with Chef's selection of vegetable and starch.*

### Salmon Marsala

*Atlantic salmon filet coated with fresh herbs and Marsala wine, baked to perfection and smothered with a rich mushroom Marsala sauce.*

*Served with Chef's selection of vegetable and starch.*

### Open Faced Chicken Cheese Steak

*Shaved breast of chicken, fresh peppers, onions and mushrooms topped with melted jack cheese and served on rustic sandwich bread with seasoned French fries*

## DESSERTS

**Apple Tartlet-***spice baked apples glazed in a crispy pie shell*

*or*

**New York Cheesecake-***Cookie crust shell layered with luscious cream cheese filling*

*or*

**Tartuffo-***Chocolaty crunchy shell covered premium ice cream*