

# Ann's Choice Menu

This menu represents an array of options at our multiple restaurants.

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## TO START

**Tomato & Roasted Pepper  
Gouda Bisque**

**Potato & Leek Soup**

**Warm Artichoke & Spinach Dip**  
with Philadelphia cream cheese and garlic  
toasted pita

**Kennett Square Mushroom Flatbread**  
with baby spinach and shaved Parmigiano  
Reggiano

**Arugula, Poached Pear, Candied  
Walnut & Gorgonzola Salad**  
with honey mustard vinaigrette

**Iceberg Wedge**  
pancetta, tomatoes, red onion, blue cheese

**Potato Pancakes**  
with homemade applesauce and chive  
horseradish drizzle

**Caprese Portobello**  
with Jersey tomatoes, bocconcini, chiffonade  
basil, and balsamic reduction

## SALAD

**Grilled Chicken Caesar Salad**  
romaine, Parmesan, croutons, dressing

**Grilled Beef Tenderloin Salad**  
shaved red onion, kalamata olives, tomatoes,  
Gorgonzola, and crispy onions with creamy  
Parmesan vinaigrette

## Spinach Salad

bacon, egg, onion, tomato, blue cheese,  
croutons, warm hot bacon dressing

## Citrus & Soy Salmon Salad

romaine, cabbage, mangos, tomato, and  
wonton strips, sesame dressing

## SEA

### Herb-Seared Swordfish

with citrus butter, cous cous, and roasted  
crispy lemony brussel sprouts

### Seared Marinated Salmon

over baby spinach with feta, cauliflower  
puree, fingerling potatoes

### Broiled Seafood

scallops, shrimp, and cod served with wine,  
lemon, and herb cracker topping

### Green Tip Mussels

in white wine, tomato and fennel broth  
served with crusty garlic baguette

## LAND

### Carved Baked Ham

pineapple casserole, grilled asparagus  
and rum raisin sauce

### Fresh Herb & Lemon Chicken

creamed spinach and brown sugar  
acorn squash

### Seared Duck Breast Cumberland

over braised red cabbage, saffron chive rice

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## LAND (CONTINUED)

### Lamb Chops

fresh rosemary, garlic, and thyme with mint demi-glacé and crispy leeks

### Classic Pot Roast

hearty jardinière gravy, broccolini, and Yukon gold whipped potatoes

### Steak Diane

beef tenderloin, roasted fingerling potatoes, grilled zucchini, and dijon brandy sauce

### Our Famous Meatloaf

espagnole sauce over redskin chive whipped potatoes, pecan baby carrots

## VEGETARIAN

### Capellini & Marinara

with plant-based meatballs

### Eggplant Napoleon

layers of eggplant, ricotta, marinara served with sautéed spinach

### Broccoli Quinoa Bowl

red pepper quinoa, broccoli, grapes, almonds, garbanzos, avocado, feta, drizzled with honey mustard dressing

## DESSERTS

### Crème Brulee

### Chocolate Chip Cannoli

### Flourless Chocolate Torte

with raspberry sorbet and dark chocolate sauce

### Warm Apple Blossom

local apples baked in flaky pastry served with buttery caramel sauce

## ON THE SIDE

Potatoes Au Gratin

Corn Pudding

Whipped Potatoes

Roasted Sweet Potato

Quinoa & Wild Rice Pilaf

Asparagus

Creamed Spinach

Fresh Golden Carrots

Sautéed French Green Beans

*This is just a sampling of a menu that our restaurants will offer.*