

Fountain Grille Dinner Menu

APPETIZERS AND SOUPS

FRIED CALAMARI **
Crispy Calamari with
marinara dipping sauce
\$12

KUNG POW SHRIMP **
Crispy Jumbo Shrimp with peanuts,
black and white sesame seeds,
sweet chili sauce and lime juice
\$12

**HERBED GOAT CHEESE
STUFFED MUSHROOMS ***
with a garlic cream sauce
\$10

FRESH FRIED MOZZARELLA *
Fresh Mozzarella, Lightly breaded,
Pan fried with Mesclun greens and
Tomato bruschetta
\$12

CHOPPED SALAD *
Artisanal greens, tomato, confetti radish,
carrots, scallions, cucumber, red onion,
hearts of palm with our house dressing
\$12

RADISSON BLEU CHEESE WEDGE
Iceberg lettuce, tomato, chunky bleu
cheese dressing, crispy onions and bacon
\$12

CAESAR SALAD *
Traditional Caesar salad with shaved
parmesan cheese and croutons
\$10

FRUIT AND NUT ROMAINE SALAD *
Apples, dried cranberries, candied
walnuts, celery, red onion and crumbled
gorgonzola with your choice of dressing
\$12

BRAISED BEEF SHORT RIBS **
Slow Braised, Boneless short ribs
tossed in a Plum BBQ sauce, with
smashed potatoes and Haricot Verte
\$26

**OVEN ROASTED,
HERBED 1/2 CHICKEN ****
Corn Bread stuffing, seasonal
vegetables, pan juices
\$24

14 OZ. NY STRIP STEAK **
Herbed butter, smashed potatoes
and seasonal vegetables
\$34

PETIT FILET MIGNON **
Two 4oz. Filets with Potato Hash and
Haricot Verte
\$31

**SMASHED POTATOES
POTATO HASH
ROASTED SWEET POTATOES**

MEDITERRANEAN PLATE *
Hummus, roasted red peppers, olives,
piquillo peppers, marinated artichokes,
feta cheese, drizzled with olive oil and
served with toasted pita
\$13

PLUM SAUCE CHICKEN GYOZA **
Asian style Dumplings, Your choice:
steamed or fried with plum sauce
\$10

LOBSTER MAC AND CHEESE **
Creamy cheese sauce, chunks of lobster
and topped with buttery baked bread
crumbs
\$16

JUMBO CHICKEN WINGS **
Deep fried, served with Frank's
Red Hot, chunky bleu cheese,
carrot and celery sticks
\$13

WARM, SOFT PRETZEL TWISTS
with Honey Mustard and
Stout Beer Cheese Dipping Sauces
\$10

NEW ENGLAND CLAM CHOWDER
\$8

HOMESTYLE CHICKEN NOODLE SOUP
\$8

ONION SOUP GRATINEE
Traditional onion soup, croutons and
gruyere cheese
\$8

SALADS

**ROASTED BEETS WITH CANDIED
PECANS AND HONEY GOAT CHEESE ***
on a bed of mixed greens with your
choice of dressing*
\$12

QUINOA SALAD *
Freshly made Quinoa tossed with
sliced almonds, zucchini, squash,
celery, carrots and cucumber
on a bed of mixed greens with your
choice of dressing
\$12

SIDE SALAD *
Mixed greens with tomato, onion and
cucumber with your choice of dressing
\$6

DRESSINGS:

House
a light blend of herbs, vegetables and
garlic with olive oil and red wine vinegar
Red Wine Vinaigrette
Balsamic Vinaigrette
Low Fat Raspberry Vinaigrette
Creamy Italian
Chunky Bleu Cheese
Caesar

Add to any Salad:
Avocado \$3.00
Grilled Chicken \$5.00 **
Grilled Spicy Shrimp \$10.00 **
Sliced Steak \$12.00 **

ENTREES

CAJUN JUMBALAYA **
Spanish style rice, chorizo sausage,
shrimp, chicken and vegetables
\$23

KUNG POW SHRIMP **
Crispy jumbo shrimp, peanuts,
black and white sesame seeds,
sweet chili sauce, lime juice.
Served with Jasmin rice and broccoli
\$26

MEDITERRANEAN SALMON **
Pan roasted salmon with
cherry tomatoes, Kalamata olives,
fresh basil and a touch of sherry.
Served with Jasmin rice and
seasonal vegetables
\$26

FRESH RIGATONI *
Tossed with Roasted Shallots, cherry
tomatoes, spinach and fresh mozzarella
cheese, finished with a touch of Sherry.
\$20

Add:
Chicken \$5.00 **
Grilled Spicy Shrimp \$10.00 **
Sliced Steak \$12.00 **

PAN ROASTED PORK MEDALLIONS **
Sautéed Apple's and brandy, roasted
sweet potatoes and seasonal vegetables
\$24

RISOTTO OF THE DAY
Slow cooked Arborio rice with Chef's
selection of topping
\$24

SIDES

**JASMIN RICE
HARICOT VERTE
(THIN STRING BEANS)**

\$6

**BROCCOLI OR SEASONAL VEGETABLES
FRENCH FRIES**

Gluten Free, Low Fat,
Low Salt Items are Available
*Vegetarian

**Consuming raw or undercooked meats, poultry,
fish, shellfish or fresh shelled eggs, may increase
your risk of food-borne illness. Especially if you
have certain medical conditions.