

Rooney's Restaurant Dinner Menu

Featured Appetizers

Sweet pea soup- crème fraiche, lavender \$10 * **

Plantain crusted Jumbo Shrimp – with mango salsa and curry butter \$16 * **

Panko crusted Crab Cake – red pepper-caper remoulade and black bean salad \$16 **

Escargot Vol-au-Vent – puff pastry leek and thyme cream sauce \$14

Salads

Mixed Green Salad – house vinaigrette, blue cheese available \$9 * **

Romaine Salad- romaine, Caesar dressing, parmesan cheese, plantain crisp \$10 *

Beet Salad – mixed greens, roasted beets, goat cheese \$11 * **

Belgian endive salad with walnuts, dried cranberries, Roquefort cheese and orange vinaigrette \$14 * **

House Specialties

Pan Seared Faroe Island Salmon – white vermouth sauce, spring vegetables, chard leek gnocchi \$28 *

Seafood Sofrito – capers, olives, fettuccine (shrimp, monkfish, mussels and clams) \$31 **

Atlantic Grouper – lemon grass, ginger, coconut broth and keffer lime leaf rice \$35

Rack of lamb – mushroom leek risotto \$45 * **

Wood Grilled Certified Angus Beef Tenderloin – bordelaise sauce, green beans, whipped potatoes \$46 *

Pan Roasted Duck Breast – lavender rub, carrot variations, cherry tomatoes, shimejji mushrooms \$31 * **

Certified Angus Beef Teres Major Steak – confit potatoes, sautéed spinach, mushroom sauce \$32 * **

Orecchiette Pasta – beef tenderloin tips, peas, and cherry tomatoes with parmesan cream sauce \$30

* gluten free **can be dairy free

Chef: Richard O'Hearn

Sous Chef: Minh Nguyen