


IHLENFELD DINING ROOM

GREAT BEGINNINGS

 Chilled Shrimp 10.95 *3.95
with traditional cocktail sauce

Maryland Style Crab Cake 11.95 *3.95
with siracha and warm lemon curd

Mushroom, Feta, Spinach Pansoti 8.95
with walnut pesto

Tempura Prawns 10.95 *3.95
with sweet chili sauce

Diver Scallops 11.95 *3.95
with truffle potatoes and andouille cream

Duck Confit 8.95
with flat bread, blue cheese, caramelized onion,
arugula and balsamic syrup


HOUSEMADE SOUPS

Roasted Jalapeño Crab Bisque 3.50 cup 4.50 bowl

Creole Roasted Tomato 3.50 cup 4.50 bowl
with a boursin grilled cheese

SALADS

Caesar Funnel Salad 6.95
baked cheese stuffed with chopped romaine, crispy red pepper
with fried bread and creamy roasted pepper Caesar dressing

 Waddington Gardens Salad 11.50 *3.50
belgium, frisse and boston bibb lettuce, almonds, seasonal berries,
mandarin oranges and flower petals,
with raspberry champagne vinaigrette

Baby Spinach Salad 8.95
aged cheddar, pears, candied walnut, with warm bacon vinaigrette

Tomato and Goat Cheese Mousse 9.95 *2.95
on a bed of baby greens with avacado, crispy shallots, basil,
with champagne vinaigrette

ENTREES

Served with a simple salad and fresh market vegetable

Bacon Wrapped Sirloin Steak 29.95 *2.95
with shiitake mushroom sauce and gorgonzola polenta


Oak Grilled Double Cut Pork Chop 24.95
with apple cider glaze, herb spatzle and garlic cabbage

Filet of Beef 32.95 *4.95
served with cremini ravioli, marchand de vin and gremolata butter


NY Strip Steak 30.95 *3.95
complimented with stewed mushrooms and truffle herb butter

Lamb Chops 34.95 *4.95
with roasted garlic sherry cream and loaded potato gnocchi


Bacon Wrapped Pork Tenderloin 28.95
with white bean puree, apple relish, and butterscotch sauce

 **Pecan Roasted Chicken 23.50**
1/2 roasted chicken with root vegetable hash
and wild mushrooms

Quick Seared Diver Scallops 27.95
served with roasted tomato, asparagus and parmesan risotto

 **Wood Grilled Sea Bass 28.95 *1.95**
served with matchstick vegetables in a thai broth

Pan Seared Tuna 25.95
pan seared with chili spinach, chive potato cake
and port reduction

 **Dijon Seared Salmon 24.95**
with spicy cucumber kimchee

 **Stacked Rattiouli 24.95**
with grilled polenta frits and wilted spinach

Prosciutto and Grilled Asparagus 24.95
with three cheese ravioli, tomato cream,
shaved parmesan and basil oil

Blackened Chicken and Shrimp 27.95
with tricolor fettuccini, julienne vegetables and
creamy boursin cheese sauce

SIDES

wild mushroom risotto 5.25
twice baked potato 4.95
baked potato 3.75
cranberry wild rice 3.25
baked potato gnocchi 4.25
creamed spinach 4.95
buttermilk mashed potatoes 3.95