

Mad Hatters RESTAURANT

It's Another Mad Night!!

To Start a Soup or Salad:

Soup D'Jour

Wild Mushroom Consommé

laced with Coconut & Red Chili Milk

Spinach & Arugula

Fire Roasted Peppers with Teriyaki Dressing

Mixed Leaves

with Croutons Mozzarella & Tomato with Parmesan Dressing

Entré Platters for all to Share:

Grilled Lamb

Mint Jus

Pittsburg Sirloin

Bourbon Glaze

Roasted Chicken

Marsala Sauce

Sauté Rock Fish

Chive Beurre Blanc

Char Grilled Salmon

with a Tamarind Glaze

Shrimp Provencal

Lemon, Garlic and Cherry Tomatoes

Desserts:

A Selection of Sweets from the Mad Hatters Tea Party