



COMPASS ROSE

ALWAYS AVAILABLE

all time favorite appetizers

FISH & SEAFOOD	<p><b>Traditional Shrimp Cocktail</b> American Cocktail Sauce</p> <p><b>Alaskan Crab Salad</b> Avocado, Tomatoes, Lemon-Chive Mayo</p> <p><b>*Norwegian Style Gravlax</b> Honey-Mustard Dill Sauce</p> <p><b>Lobster Bisque</b> Cognac Cream, Puff Pastry Fleuron</p>
MEAT	<p><b>Iberico Ham</b> Baby Artichokes &amp; White Bean Salad</p> <p><b>*Black Angus Beef Carpaccio Cipriani Style</b> Parmesan</p> <p><b>Gratinated Burgundy</b> Escargots Garlic Butter, Baguette Sticks</p> <p><b>*Pan-Seared Foie Gras</b> Figs &amp; Port Wine Reduction, Pain d'Epices</p> <p><b>*Egg &amp; Truffle</b> Soft Poached Egg with Black Truffle, Croutons, Asparagus Coulis</p>
SOUP & SALAD	<p><b>Seasonal Fresh Fruit Cup</b> ☞</p> <p><b>Mixed Garden Greens</b> Choice of Salad Dressing ☞</p> <p><b>Classic Caesar Salad</b> Romaine Lettuce, Anchovies, Croutons, Parmesan Shavings</p> <p><b>San Marzano Tomato Soup</b> Pesto, Bread Croutons ☞</p>

design your entrée

SELECT THE MEAT, FISH OR SEAFOOD WITH YOUR FAVORITE SAUCE & SIDES

FISH & SEAFOOD	SUGGESTED SAUCES
<p>*Jumbo Shrimp</p> <p>*Maine Lobster Tail</p> <p>*King Sea Scallops</p> <p>*Norwegian Salmon Fillet</p> <p>*Whole Dover Sole</p> <p>*Branzino</p>	<p>Garlic-Herb Butter</p> <p>Hollandaise Sauce</p> <p>Lemon Cream or Mango Peach Salsa ☞</p> <p>Beurre Blanc</p> <p>Melted Butter</p> <p>Creamy Herb Sauce</p>
MEAT	SUGGESTED SAUCES
<p>*Black Angus New York Strip Steak</p> <p>*Black Angus Rib Eye Steak</p> <p>*Black Angus Filet Mignon</p> <p>*New Zealand Lamb Chops</p> <p>*Marcho Farms Veal Medallions</p> <p>Half Roast Chicken</p> <p>*Smithfield Pork Chop</p>	<p>Green Peppercorn</p> <p>Béarnaise or Chimichurri ☞</p> <p>Madeira-Truffle</p> <p>Mint Sauce ☞ or Mint Jelly ☞</p> <p>Demi Glace or Mushroom</p> <p>Cranberry Relish ☞ or Thai Sweet Chili ☞</p> <p>Hickory Barbecue or Apple Sauce ☞</p>
SIDES	<p>Lyonnaise Potatoes ~ Mashed Yukon Gold ~ Baked Potato ~ Sweet Potato Fries</p> <p>French Fries ~ Potato Gratin ~ Jasmine Rice ~ Vegetable Fried Rice</p> <p>Buttered Vegetables ~ Steamed Vegetables ~ Sautéed Spinach ~ Green Asparagus</p> <p>Sautéed Mushrooms ~ String Beans ~ Brussels Sprouts</p>
PASTA	<p>Freshly Cooked Pasta of the Day:</p> <p>Choice of Pomodoro ☞ ~ Pesto ☞ ~ Bolognese Sauce</p>



COMPASS ROSE

NOVEMBER 22, 2016 • DINNER MENU

executive chef's daily specials

APPETIZERS

- Carpaccio of Roasted Red Beets Truffle Vinaigrette, Spiced Hazelnuts
\*Fresh Black Mussels White Wine Cream Sauce, Poblano, Tomatoes, Scallions
Beef Consommé Diablotine Cheese Croutons
Cream of Cauliflower Potatoes, Chicken Quenelles
Boston Lettuce Sweet Spiced Walnuts, Stilton Cheese, Fig Balsamic Vinaigrette

PASTA

- Conchiglie Pasta Baby Clams, Creamy Champagne Sauce
Mushroom Risotto Parmesan Cheese, Parsley

ENTRÉES

- Warm White & Green Asparagus Sautéed Mushrooms, Parisienne Potatoes, Sherry Vinegar Dressing
Pan-seared Fresh Branzino Chorizo Tomato Chutney, Pesto Mash
\*Bourbon Marinated Black Angus Beef Strip Loin Creamy Mushroom Sauce, Jacket Potato
Cornish Hen Cranberry, Mushroom Sauce, Barley Zucchini Risotto
\*Veal Medallions "Oscar" Asparagus Spears, Snow Crab Meat, Hollandaise Sauce, Mascarpone Polenta

canyon ranch

BALANCED SELECTION

- \*Curried Fresh Black Mussels Coconut, Cilantro, Tomatoes
Boston Lettuce Sweet Spiced Walnut, Stilton Cheese, Fig Balsamic Vinaigrette
Cornish Hen Cranberries, Chanterelle Mushroom Sauce, Barley Zucchini Risotto

The perfect combination of flavor and nutrition in a satisfying portion
Nutrient Analysis: Calories / fat grams / fiber grams (tr = trace, less than 1 gram)

executive chef's menu degustation

OUR EXECUTIVE CHEF INVITES YOU TO SAMPLE A PERFECTLY PORTIONED GOURMET TASTING MENU

- Carpaccio of Roasted Red Beets Truffle Vinaigrette, Spiced Hazelnuts
Beef Consommé Diablotine Cheese Croutons
\*Fresh Black Mussels White Wine Cream Sauce, Poblano, Tomatoes, Scallions
Passion Fruit Sorbet
\*Veal Medallions "Oscar" Asparagus Spears, Snow Crab Meat, Hollandaise Sauce, Mascarpone Polenta
Raspberry Tartlet Lemongrass Cream

wines

FEATURED WINES

White: Wine Name
Red: Wine Name

RECOMMENDED RESERVE WINES

White: Wine Name
Red: Wine Name

In addition to our selection of complimentary fine wines, we also offer an array of premium, rare vintages. Our Head Sommelier will be happy to assist you in selecting and purchasing the perfect wine to accompany your meal.

Lacto Ovo Vegetarian Dish.

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Please inform your Waiter if you prefer a dish from the menu prepared Plain, Low Fat, Low Sodium, without Sauce, Grilled or Poached. Also, if you require a special diet please ask our Restaurant Manager one day in advance.