

Rusty ScupperSM

★ HARBORSIDE DINING AND DRINK ★



Chef's Inspired Specialties

Roasted Salmon & Scallops with Meunière Beurre Blanc
Moules Marinières

White Wine, Garlic, Shallot, Fine Herbs

Chicken Coq au Vin

Red Wine-Simmered Chicken, Mushrooms, Bacon

Wild Mushroom Rice Pilaf

French Onion-Style Braised Short Ribs, Gruyère & Bleu

Cheese Croutons, Fresh Pappardelle

Lobster Thermidor Mac & Cheese

Pommes Purée

Asperges à la Hollandaise

Salads & Appetizers

Lentil Salad Provençale

Feta & Lemon-Thyme Vinaigrette

Beet & Goat Cheese Salad

Baked Brie en Croûte with Almonds and Raspberry

Caesar Salad

Fruit

Mixed Greens

Chilled Seafood

Smoked Salmon

Peel & Eat Shrimp Cocktail

Fresh Shucked Oysters*

Complimentary

Champagne, Mimosas, Bellinis, Cider,
Soft Drinks, Coffee, Tea, Juices

Breakfast

Buttermilk Biscuits & Cajun Gravy

Home Fried Potatoes

Scrambled Eggs

Applewood Smoked Bacon

Maple Sausage

French Toast

Waffle Bar

Made-to-Order Omelets

Carving Station

Roasted Prime Rib Au Poivre*

Jambon De Paris

French Style Ham, Mustard & Fig Spread

Roast Turkey Breast

Patisseries

Pâte à Choux Cream Puffs

Mousse au Chocolat

Sablé Sugar Cookies

Financier

Tarte Tatin

Crème Brûlée

Warm Bread Pudding

\$67 Per Person

**Each month, join us as we feature culinary delights
from different areas around the world.**

Next month: Mediterranean

Plus, always live jazz while you dine.

