

# Mayflower Park Hotel

*Plated Dinner Entrées are Served with Your Choice of Salad,  
Freshly Baked Potato Bread with Sweet Cream Butter,  
Freshly Brewed Tropical Iced Tea, Caffé Umbria Coffee, Decaffeinated Coffee &  
Assorted Gourmet Hot Teas*

## **DINNER SALADS**

*Choose one:*

### **Mayflower Park House Salad**

*Baby Field Greens, Crumbled Goat Cheese & Classic Raspberry Vinaigrette*

### **Caesar Salad**

*Hearts of Romaine, Spicy Potato Bread Croutons, Fresh Grated Pecorino Cheese & Caesar Dressing*

### **Baby Field Greens with Pears**

*Toasted Hazelnuts, Crumbled Stilton Cheese & Balsamic Rosemary Vinaigrette*

### **Mediterranean Spinach Salad**

*Fresh Baby Spinach, Cucumbers, Cherry Tomatoes, Red Wine Vinaigrette, Pine Nuts & Feta Cheese*

## **FISH ENTREES**



### **Fire Grilled Salmon en Pistou**

*Roasted Fingerling Potatoes, Lemon Caper Beurre  
Blanc & Seasonal Vegetables  
48.00*

### **Roasted Pacific Snapper**

*Hazelnut Crust, Roasted Fingerling Potatoes  
Seasonal Vegetables  
48.00*

### **Oven Roasted Halibut**

*Lemon Herb Butter, Fresh Seasonal Vegetables  
Couscous  
54.00*

### **Pepper Crusted Ahi Tuna**

*Ginger Lime Vinaigrette, Seasonal Vegetables  
Sticky Rice Cake  
54.00*

*Applicable Sales Tax and Service Charge will be added to all Food and Beverage.  
Please inform your server of any food allergies, so we may accommodate your specific needs.*

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## ***POULTRY ENTREES***

### **Grilled Chicken with Fennel Seed Crust**

*Roasted Tomato Chutney, Braised White Beans  
Seasonal Vegetables*  
44.00

### **Pan Seared Duck Breast**

*Basmati Rice Pilaf, Braised Chard & Rioja Cherry Demi*  
44.00

### **Pan Roasted Chicken Breast**

*Marsala Jus, Roasted Mushrooms, Pine Nut Sautéed Spinach  
Garlic Mashed Potatoes*  
44.00



## ***BEEF, PORK & LAMB ENTREES***

### **Beef with Cabrales Crust**

*Tenderloin with Marsala Wine Glaze, Fresh Seasonal Vegetables &  
Idiazabal Mashed Potatoes*  
55.00

### **Grilled Pork Loin**

*Apple-Maple Glaze, Fresh Seasonal Vegetables &  
Roasted Potato Medley*  
45.00

### **Braised Lamb Shank**

*Red Wine Pan Sauce, Creamy Polenta, Garlic & Lemon Gremolata*  
55.00

## ***DUETS***

### **Cabrales Crust Beef Tenderloin/Fire Grilled Salmon**

*Garlic Mashed Potatoes & Seasonal Vegetables*  
62.00

### **Cabrales Crust Beef Tenderloin/Jumbo Prawns**

*Garlic Mashed Potatoes & Seasonal Vegetables*  
65.00

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## ***VEGETARIAN ENTREES***



### **Portabella Mushroom Napoleon**

*Grilled Eggplant, Grilled Roma Tomatoes, Fresh Mozzarella  
& Classic Puttanesca Sauce*  
40.00

### **Linguini with Saffron Cream**

*Cherry Tomatoes, Arugula*  
40.00

### **Seasonal Vegetable Risotto**

*Arborio Rice, Vegetable Stock & Seasonal Vegetables*  
40.00

### **Roasted Vegetable Stratum**

*Caramelized Leek Mashed Potato, Spinach, Roasted Beets, Roasted Mushroom &  
Warm Portabella Sherry Vinaigrette*  
40.00

*Please Select Two of the above Dinner Options*

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