



# Restaurant Dubrovnik

## Appetizers

<b>Seared Scallops</b> <i>with Curry-Lobster Sauce</i>	<b>\$15</b>
<b>Foie Gras</b> <i>pan seared, served on Brioche and Poached Pear and glazed with Port Demi</i>	<b>\$28</b>
<b>Philo Wrapped Brie Strudel</b> <i>served with Fig Chutney</i>	<b>\$12</b>
<b>Grilled Beef Tenderloin Noisettes</b> <i>with Caper and Olive Caponata and Baguette</i>	<b>\$12</b>
<b>Black Tiger Prawns</b> <i>sautéed and flamed with Pernod and served on Mushroom Risotto</i>	<b>\$14</b>
<b>Norwegian Smoked Salmon</b> <i>served with Lemon Mascarpone and Beet Gastrique,</i>	<b>\$14</b>

## Soups

<b>Lobster Bisque</b> <i>with Fresh Corn and Saffron Froth</i>	<b>\$10</b>
<b>Organic Red Beet Borscht</b> <i>served with with Sour Cream</i>	<b>\$8</b>
<b>Chef's Soup of the Day</b>	<b>\$8</b>

## Salads

<b>Classic Caesar Salad</b> <b>\$12</b>	
<b>Salad of Petite Greens and Fresh Fruit</b> <i>Simple Vinaigrette, Goat Cheese</i>	<b>\$10</b>

***Insalata Caprese*** **\$12**  
*Tomato and Bocconcini Salad with Basil, Balsamic Reduction & Olive Oil*

***Roasted Baby Beetroot and Apple Salad*** **\$12**  
*with Honey and White Truffle Vinaigrette*

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Restaurant Dubrovnik is available for private functions of all descriptions.  
Banquet facilities on site.

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## ***Main Course***

***Parmesan Crusted Boneless Rack of Lamb*** **\$42**  
*with Sauce Provencale*

***Black Cod*** **\$40**  
*served in Creamy Fennel & Sundried Tomato Ragout with Gnocchi*

***Filet of Beef Tenderloin*** **\$42**  
*with Roasted Garlic Jus*

***Grilled 10 oz. New York Steak*** **\$39**  
*Bacon and Leek Fondue, Natural Veal Reduction*

***Chicken Dubrovnik*** **\$28**  
*Stuffed With Wild Rice & Shrimp Mouse and served with Creamy Shallot Sauce*

***Seared Salmon*** **\$30**  
*with Citrus Sauce, served with Couscous*

***Natural Bison Filet*** **\$49**  
*served with Parsnip Puree, Pomegranate Reduction and Roasted Figs*

***Portobello & Turnip Napoleon Tower***  
**\$26**  
*with Soy & Balsamic Reduction*

***Magret of Duck Breast***  
**\$38**  
*Roasted Duck Breast Served with Sour Cherry Sauce and Squash Ravioli*

***Chateaubriand for Two/ Béarnaise Sauce*** **\$99**  
*Market Vegetable Bouquet, Inspired Garnishes*

***Broiled Lobster Tails*** **Market Price**  
*Beurre Blanc Sauce*

***Pasta of the Day Vegetarian*** **\$24**  
*With Chicken* **\$28**  
*With Seafood* **\$30**

*All dishes are accompanied with chef's choice of vegetables.*

## *Desserts*

*Crêpes Suzette (prepared at your table for 2)*

*Zabaglione (prepared at your table for 2)*

*A Selection from Our Dessert Tray*

*\*It is required that Crêpes Suzette be ordered with main course to allow kitchen to prepare.*

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