

# Crumpets Dinner Menu

## Appetizers & Soups

<b>Greek Tapas</b>		<b>\$10</b>
<i>Tomatoes, Olives, Cucumbers, Roasted Peppers Served with Red Wine Vinaigrette</i>		
<b>Margherita Flatbread</b>		<b>\$14</b>
<i>A perfect combination of Mozzarella Cheese, Tomato and Fresh Basil Served on a Scrumptious Flatbread</i>		
<b>Shrimp Cocktail Somerset</b>		<b>\$12</b>
<i>Served in a Zesty Fresh Basil &amp; Lemon Zest Cocktail Sauce.....A great Fresh twist on a Classic</i>		
<b>Almond Praline Crusted Baked Brie</b>		<b>\$14</b>
<i>Baked Brie with Apples, Almonds &amp; Walnuts Sautéed in a Buttery Hazelnut Nectar served with Raisin Toast Points &amp; a Raspberry Sauce</i>		
<b>Cheese Sampling Platter</b>		<b>\$16</b>
<i>Chef selection of Domestic and Imported Cheeses</i>		
<b>Soup Du Jour</b>	<b>\$5 Cup</b>	<b>\$7 Bowl</b>
<i>A serving of Somerset tradition, always a great tasting soup</i>		
<b>French Onion Soup</b>	<b>\$5 Cup</b>	<b>\$7 Bowl</b>
<i>Topped with Provolone and baked to perfection</i>		

## Dining Lite and Salad Selections

<b>Somerset Garden Salad</b>	<b>\$12</b>
<i>Fresh Garden Greens and Vegetables accompanied by Swiss and Cheddar Cheeses, Croutons and your choice of dressing</i>	
<b>Jessica House Salad</b>	<b>\$12</b>
<i>Field Greens, Sliced Apples, Dried Cherries, Almonds and Feta Cheese Tossed with Balsamic Vinaigrette</i>	
<b>Greek Salad</b>	<b>\$12</b>
<i>Served with Grilled Pita Bread and our Greek Dressing</i>	
<b>Caesar Salad</b>	<b>\$12</b>
<i>Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Croutons</i>	
<i>~~~Add Grilled Chicken, Salmon or Shrimp to any salad, \$8~~~</i>	
<b>Ahi Tuna Salad</b>	<b>\$26</b>
<i>Pan Seared Asian Spiced Ahi Tuna served with Arugula Greens and Roasted Portabella Mushrooms tossed in a French Mustard White Balsamic Vinaigrette</i>	
<b>Vegetable Medley</b>	<b>\$19</b>
<i>Steamed Broccoli, Cauliflower and Baby Carrots served over Angel Hair Pasta and complemented with a Zesty Marinara Sauce</i>	

Ask your Server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of  
foodborne illness.

## Entrées

### Seafood Selections

~ All dishes served with Jasmine Rice & Vegetable du Jour ~

<b>Michigan Whitefish</b>	\$26
<i>Broiled Whitefish, served with a Lemon Butter Sauce</i>	
<b>Broiled Atlantic Salmon</b>	\$24
<i>Salmon Fillet served with a Dijon Butter and White Wine Sauce</i>	
<b>Jumbo Fried Shrimp</b>	\$20
<i>Breaded Shrimp tossed with Fresh Lemon and Herbs. Served with a Tangy Cocktail Sauce</i>	
<b>Sea Scallops</b>	\$28
<i>Pan Seared Scallops, served with a Citrus Beurre Blanc</i>	
<b>Broiled Lake Perch</b>	\$26
<i>Broiled and topped with an Herb Crust served with a Lemon Artichoke Sauce</i>	
<b>Shrimp and Pasta Primavera</b>	\$22
<i>Sautéed Shrimp tossed with Garden Fresh Vegetables &amp; Linguine in a Creamy Alfredo Sauce</i>	

### Chicken Selections

~ All dishes served with appropriate Pasta & Vegetable du Jour ~

<b>Chicken Schnitzel</b>	\$24
<i>Sautéed Chicken Breast, coated in a lightly seasoned breading and Served with a Lemon Butter Sauce</i>	
<b>Chicken Parmesan</b>	\$22
<i>Breaded Chicken Breast, topped with Parmesan &amp; Provolone Cheeses</i>	
<b>Sautéed Herbed Chicken and Wild Mushrooms</b>	\$26
<i>Sautéed Chicken Breast served with a Blend of Wild Mushrooms, in a Light Sherry Sauce with Scallions &amp; Fire Roasted Red Peppers</i>	

### House Specialties

~ All dishes served with Vegetable du Jour ~

<b>Filet Mignon</b>	\$38
<i>9oz. Center Cut Filet, Grilled to your preference, with a Burgundy, Herb Infused Butter and Béarnaise Sauce, accompanied with Potatoes O'Brien</i>	
<b>House Aged Delmonico Steak</b>	\$36
<i>Generous 12oz. Rib Eye Steak, cooked to your preference, served with a Burgundy, Herb Infused Butter and accompanied with Potatoes O'Brien</i>	
<b>Filet Mignon &amp; Salmon Oscar Duet</b>	\$36
<i>A Petite Filet Mignon coupled with an Oscar topped Salmon Fillet Served with a Béarnaise Sauce and accompanied with Potatoes O'Brien</i>	
<b>Spicy Beef &amp; Vegetable Stir Fry</b>	\$26
<i>Stir Fry Tenderloin Beef sautéed with Fresh Vegetables in a Teriyaki Sauce Served over Jasmine Rice</i>	
<b>Charbroiled Lambchops</b>	\$38
<i>Charbroiled New Zealand Lamb Chops served with a Lemon &amp; Fresh Herb Crust and accompanied with Potatoes O'Brien</i>	

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