

WELLESLEY HOTEL

T.I. Park, N.Y.

Appetizers

Dressed Egg \$17

With panko breadcrumbs, sriracha la creme & bacon jam


Charcuterie Board to Share \$24

With smoked Gouda & Cheddar cheeses, gluten free crackers, cured meat, grapes, and pickled vegetables

Lobster Macaroni & Cheese \$22

Bocconcini \$14

Mozzarella wrapped and baked in prosciutto

 **Caprese** \$14

Tomato, mozzarella. balsamic reduction & olive oil

Fried Calamari \$17

Tossed with lemon, kalamata olives & banana peppers

Dinner Specials

Fish Fry (Fridays) \$25

Haddock broiled or fried with french fries and coleslaw

Prime Rib (Fridays & Saturdays) \$34

Chef's choice of starch and seasonal vegetable

Salads

Add protein to any salad

Chicken- \$7

Salmon- \$13

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 **Golden Beet & Citrus Salad** \$17

A bed of greens alongside Greek yogurt. Served with pistachio, granola, quinoa & kumquats

 **Strawberry & Goat Cheese Salad** \$17

Blend of greens served with sun dried strawberries, candied walnuts, chia seeds, and fig vinaigrette

Cesar Salad \$9

 **Dinner Salad** \$7

Tossed with olives, chickpeas, tomatoes & croutons

Comes with choice of homemade dressings:

- Creamy Bleu Cheese
- Balsamic Vinaigrette

Beef

Our steak entrees are served with chef's choice of starch and seasonal vegetable.

Choice of Garlic Butter, Bearnaise Sauce, Mushroom Bordelaise, or Peppercorn Sauce.

9 oz. Filet Mignon \$47

10 oz. Strip Steak \$36

16 oz. Dry Aged Steak \$59

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Short Ribs \$39

Served with mirepoix vegetables, thyme & red wine reduction

Chicken

Garlic, Rosemary & Lemon \$32

Chicken

Chef's choice of starch & seasonal vegetable

Chicken Marsala \$28

Served with penne pasta in tomato sauce

Coconut Curry Chicken \$31

Coconut milk, squash, carrots, ginger, and lemon grass

Dessert

Ask your server about today's homemade desserts made by Deb Ferguson



Herbs and many produce items are provided locally by The Enchanted Edible Forest at Cross Island Farms

Fish

Ahi Tuna Sesame Poke \$32

Soy, wasabi, rice, and vegetable

Sesame, Soy & Ginger Halibut \$40

Chef's choice of starch and seasonal vegetable

Salmon with Lemon Dill Sauce \$34

Grilled and served with chef's choice of starch and seasonal vegetable

Pasta & Vegetarian

Fettuccine Alfredo \$29

With Chorizo sausage and peas

Penne with Vodka Sauce \$27

Vodka sauce with pancetta
GF option available

Linguine Pescatore \$42

Clams, scallops, mussels, and shrimp in a white wine sauce with chopped fresh tomatoes

 **Stuffed Portabello Cap** \$27

Served with seasonal vegetable
Vegan Option available