

Mayflower Park Hotel

*Plated Dinner Entrées are Served with Your Choice of Salad,
Freshly Baked Potato Bread from Mario's Bakery 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

Spicy Walnuts, Crumbled Stilton Cheese & Balsamic Rosemary Vinaigrette

Mediterranean Spinach Salad

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

FISH ENTREES

Fire Grilled Salmon en Pistou

Roasted Root Vegetables, Cannellini Beans, Artichokes & Fresh Basil Broth
\$42.50

Roasted Pacific Snapper

Hazelnut Crust, Roasted Fingerling Potatoes, Seasonal Vegetables
\$46.50

Oven Roasted Halibut

Lemon Caper Butter, Fresh Seasonal Vegetables & Couscous
\$51.50

Pepper Crusted Ahi Tuna

Ginger Lime Vinaigrette, Seasonal Vegetables & Sticky Rice Cake
\$51.50

POULTRY ENTREES

Grilled Chicken with Fennel Seed Crust

Roasted Tomato Chutney, Braised White Beans & Seasonal Vegetables
\$39.00

Garlic and Herb Marinated Game Hen

*Rosemary Jus, Fresh Seasonal Vegetables &
Goat Cheese Polenta*
\$39.00

Pan Roasted Chicken Breast

*Marsala Jus, Roasted Mushrooms, Pine Nut Sautéed Spinach &
Garlic Mashed Potatoes*
\$39.00

*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.*

Mayflower Park Hotel

BEEF, PORK & LAMB ENTREES

Beef with Cabrales Crust

Tenderloin with Marsala Wine Glaze, Fresh Seasonal Vegetable & Idiazabal Mashed Potatoes
\$48.00

Grilled Pork Loin Chop

Double Cut Chop, Washington Apple Glaze, Fresh Seasonal Vegetable & Maple Mashed Sweet Potatoes
\$42.00

Braised Lamb Shank

Red Wine Pan Sauce, Creamy Polenta, Garlic and Lemon Gremolata
\$44.00

DUETS

Cabrales Crust Beef Tenderloin/Fire Grilled Salmon

Garlic Mashed Potatoes & Seasonal Vegetable
\$60.00

Cabrales Crust Beef Tenderloin/Jumbo Prawns

Garlic Mashed Potatoes & Seasonal Vegetable
\$64.00

VEGETARIAN ENTREES

Portabella Mushroom Napoleon

Grilled Eggplant, Grilled Roma Tomatoes, Fresh Mozzarella & Classic Puttanesca Sauce
\$36.50

Linguini with Saffron Cream

Cherry Tomatoes, Arugula
\$36.50

Seasonal Vegetable Risotto

Arborio Rice, Vegetable Stock & Seasonal Vegetables
\$36.50

Please Select Two of the above Dinner Options

*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.*