

# ASTOR COURT MENU

## APPETIZERS

FRISÉE SALAD POACHED EGG, BACON LARDONS, MUSTARD VINAIGRETTE	22.
KING PRAWNS SALAD GRILLED KING PRAWNS, BASIL AIOLI, EXTRA VIRGIN OLIVE OIL, SALAD WITH APPLE AND PINE NUTS	22.
ASPARAGUS AND BEET SALAD GREEN AND WHITE ASPARAGUS, BABY BEETS, GOAT CHEESE WITH CHIVES	18.
BUTTER NUT SQUASH SOUP BROWN BUTTER CROUTONS, FRESH SAGE	19.
TUNA TARTAR AHI TUNA MARINATED WITH CITRUS OLIVE OIL, GRILLED CALAMARI AND FENNEL SALAD	22.
CAESAR SALAD: CHOICE OF GRILLED CHICKEN OR SHRIMP ROMAINE LETTUCE WITH ANCHOVY DRESSING	18/24.

## MAIN COURSE

GNOCCHI BROCCOLI RABE PESTO, MUSHROOM, TOMATOES, SHAVED PARMESAN, TRUFFLE OIL	28.
SEA SCALLOPS BUTTER NUT SQUASH RAVIOLI, SAGE, BEURRE BLANC	29.
STRIPED BASS PARSNIP PUREE, LEEKS, CARROTS, ROASTED TURNIPS, TARRAGON SAUCE	35.
NORWEGIAN SALMON GRILLED SALMON, CAPONATA OF VEGETABLES, BASIL AND RED PEPPER COULIS	32.
ROASTED CHICKEN PORCINI RISOTTO, TRUFFLE BUTTER, FRESH PARSLEY	30.
GRILLED SIRLOIN STEAK DRY AGED SIRLOIN, FRENCH FRIES, BÉARNAISE SAUCE	39.

PARTIES OF 6 OR MORE WILL HAVE 18% GRATUITY ADDED TO THE BILL  
PLEASE REFRAIN FROM USING CELL PHONES IN THE DINING ROOM

# ASTOR COURT MENU

## ST REGIS CLASSICS

FRENCH ONION SOUP TOPPED WITH CROUTON AND GRUYÈRE	16.
COBB SALAD LUMP CRABMEAT OR GRILLED CHICKEN EGG, AVOCADO, RED ONION, CORN, TOMATO, BACON AND BLUE CHEESE DRESSING	30.
KING COLE BURGER HOUSE CURED PICKLES, FRENCH FRIES, COLE SLAW	29.
GRILLED CHICKEN CLUB BACON, LETTUCE, TOMATO, MAYO	27.
LOBSTER CLUB LETTUCE, AVOCADO, TOMATO, TARRAGON AIOLI	38.
CROQUE MONSIEUR SEVEN GRAIN BREAD, COUNTRY HAM, GRUYERE CHEESE, MESCLUN GREEN SALAD	27.

### PRIX FIXE MENU

NO SUBSTITUTIONS ON THE PRIX FIXE MENU

2 COURSES 40, 3 COURSES 50

#### SOUP DU JOUR

OR

#### VENTRESCA SALAD

POACHED TUNA IN OLIVE OIL, FENNEL, HARICOT VERTS, CHERRY TOMATO

OR

#### CITRUS MARINATED SALMON TARTAR

POTATO GAUFRETTES , LEMON, LIME, BASIL

#### ENTREES

##### PENNE PASTA

ANCHOVIES, OLIVES, CAPERS, TOMATO AND BASIL

OR

##### GRILLED HANGER STEAK

GARLIC AND HERB MASHED POTATOES, BABY CARROTS, RED WINE SAUCE

#### DESSERTS A LA CARTE

\*ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES, UNLESS OTHERWISE REQUESTED.  
CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF FRANCK STEIGERWALD