

Amber Lantern RESTAURANT

Gluten Free Menu

Starters & Tapas

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| Jumbo Seared Sea Scallops | Served over a Beurre Blanc Sauce with Capers | 15 |
| *Seared Ahi | Seared Rare then rolled in Sesame Seeds, drizzled with Wasabi Mayonnaise and Teriyaki Sauce, served with Marinated Seaweed Salad | 13 |
| *Ahi Carpaccio | Ahi Tuna, Chopped Raw and then Rolled in a Marinade of Olive Oil, Herbs and Garlic, Served on a bed of mixed Mesclun Greens, then drizzled with Balsamic Vinegar Dressing | 13 |
| Jumbo Shrimp Cocktail | 5 Jumbo Tiger Shrimp, Steamed, Chilled, & Peeled with Mesclun Greens & Cocktail Sauce | 12 |
| Blue Mussels | Sautéed in the Shells, Served in an Herb & Garlic Chardonnay Broth / Add Marinara | 12/14 |
| Side of Fresh Vegetables | | MP |

Soups & Salads

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| Lobster Bisqué | Rich, creamy base with fresh chopped Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning | 8 |
| Crab Bisqué | Rich, creamy base with fresh chopped Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning | 8 |
| Atlantis Salad | Mesclun Greens, Kalamata Olives, English Cucumbers, Roma Tomatoes, Feta Cheese | 8 |
| Raspberry Walnut Salad | Mesclun Greens, English Cucumbers, Currants, Blackberries | 8 |
| Artichoke and Cucumber Salad | Marinated Artichokes and English Cucumbers in a Lemon Dressing | 10 |

Entrées

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| | Served with Yukon Gold Mashed Potatoes and with Chef's Selection of Fresh Vegetables | |
| *Atlantic Salmon | Pan Seared with a Light Cajun Seasoning, Glazed with a Fresh Raspberry Beurre Blanc Sauce | 26 |
| Pan Seared Mahi Mahi | Pan Seared, Served with a Topping of Chopped Macadamia Nuts and Mango Citrus Coulis | 26 |
| *French Cut Pork Chop | Two Flame Grilled 6 oz Seasoned and Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic, served with warm Fig sauce | 24 |
| Mediterranean Chicken | 8 oz Breast of Chicken, Marinated Fresh Herbs, Garlic, Rosemary and Thyme. Seared and Served with a Basil Pesto Sauce, Roasted Tomatoes and Artichoke Hearts | 22 |
| Rack of Lamb | Flame Grilled 14 oz New Zealand Lamb, Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic and served with a dish of Mango Chutney | 36 |
| *New York Strip | 13 oz Flame Grilled Angus Reserve Beef with a Fresh Herb and Garlic Demi-Glacé | 32 |
| *Filet Mignon | 8 oz Flame Grilled Angus Reserve Beef with a Fresh Herb and Garlic Demi-Glacé | 33 |
| *Seared Ahi Tuna | Pan Seared Rare with light Cajun Seasonings, served over Yukon Gold Garlic Mashed Potatoes and Marinated English Cucumber Wedges in a Ginger Soy Butter Sauce | 30 |
| Swordfish Special | *Subject to Availability | MP |

*Consuming raw or undercooked meat or eggs may increase your risk of food borne illness. The pesto and some other dishes may contain pine nuts or shellfish. The shrimp, crab, and lobster are carefully segregated from all other cooking processes. Please provide your server with your specific dietary restrictions.