

The Dining Room at Clearbrook

The Dining Room is currently serving all seven evenings each week through Summer ... & weekends April to Valentine's
We especially hope you will enjoy the herbs and accent greens in tonight's recipes,
many of which were grown in our beautiful herb garden outside your window!

Wines by the Glass

Honig Sauvignon Blanc '04, Napa 7 Zaca Mesa Santa Ynez Chardonnay '01 7 Clos Du Val '03 Chard., Carneros 8
Hayas Rosado '02 Rosé, Spain 5 L de Lyeth '03 Sonoma Merlot 7 Côtes-du-Rhône, Chateau De Domazan, '03 Red 7
Cline '04 Zinfandel, California 7 Coli Chianti '04 DOCG 6 Buchli Station '02 Calif. Pinot Noir 6
Kenwood 2001 Yalupa Cabernet Sauvignon, Ca. 7 Hahn 2003 Central Coast Cabernet Sauvignon, Ca. 7
Hess Collection 2002 Mountain Cuveé, Napa \$12

Chef's Tasting Menu - Prix Fixe

You really can have it all. Our Chef's Tasting experience features the complete dinner of your choice, including a First Dish, House Salad, Primary Dish, and Dessert (menu priced at \$8-10), plus our amuse bouche & sorbet intermezzo. Six courses, Prix Fixe to include TWO FOUR-OUNCE VINTAGED WINES to complement your choices. Primary Dish prices are shown both à la carte and Prix Fixe. A superb value ... Bon appétite!

First Dishes

Tonight's Soup

Chilled Pickled Cucumber Soup with Fennel and Cherry Tomato \$6

Chilled Smoked Duck Breast

Chiffonnade of Radicchio, Black Cherry Compote, Flat Bread \$9

Napa Cabbage, Ginger Shoot, Jicama, Candied Onion Spring Rolls

Sesame Miso and Spicy Mustard Dipping Sauces \$9

Tian of Shrimp and Lump Crab

with Asian Pear, Green Onion Relish, and Red Pepper Jus \$10

Red Snapper & Morel Mushroom Cakes

Roasted Tomato Sauce, Kalamata Olives, Garden Basil Salad \$10

Salads

Nectarine, Blueberry, & Watercress House Salad

Red Onions, Pine nuts, Fennel Vinaigrette \$4.50

Traditional Table-side Caesar[^]

for twenty two years, prepared as you watch \$14 for Two

Israeli Cous Cous with Roasted Vegetables

Hearts of Romaine, Lemon Rosemary Olive Oil Vinaigrette \$8.50

Caesar Salad[^]

Pantry prepared, Anchovies optional Side Salad \$5

Primary Dishes

These dishes are accompanied by House Salad, house-made dinner roll, starch, and vegetable.
Entrees with "*" include your choice of Thyme Red Pepper Whipped Red Skin Potatoes or ... Pine nut Bulgur Wheat.

HAND-CUT HOUSE-AGED Certified Angus Beef STEAKS*

Served with your choice of: Sun dried Tomato and Garlic Demi-glace
... Creamy Mushroom Compote ... or Tarragon Shallot Chardonnay Reduction

Grilled Filet Mignon[^]- One-Half Pound

\$25 / \$44 Prix Fixe

Grilled New York Strip[^]- Three-Quarter Pound

\$23 / \$42 Prix Fixe

Grilled Filet Mignon[^]- Three-Quarter Pound

\$29.50 / \$49 Prix Fixe

Grilled New York Strip[^]- One Pound

\$29 / \$48 Prix Fixe

RARE: Red, warm center MEDIUM RARE: Deep pink, warmer center MEDIUM: Pink center MEDIUM WELL: Thinner, barely pink center
(Steaks ordered past Medium cannot be guaranteed for flavor or tenderness)

Garden Herb Marinated Elk Chop[^]

Romano Polenta, Caper Tomato Vinaigrette, Boursin Roulade,
Oven-roasted Romanesca, Prosciutto de Parma \$28 / \$47 Prix Fixe

Griddled Fresh Canadian Walleye*

Renowned in West Michigan ... Herbed Bread Crumbs, Garden Herb
Butter, & Caperberry Aioli \$23 / \$42 Prix Fixe

Pan-seared Sea Scallops

Carrot Sesame Cous Cous, Creamy Cilantro Puree, Sauteed Haricot
Verts, Tuna Tartare \$25 / \$44 Prix Fixe

Grilled Quail and Wilted Greens

Soba Noodles, Soy Mushroom Broth, Baby Carrots, Julienned Squash
\$24 / \$43 Prix Fixe

Chili Rellenos

Roasted Corn, Onion, Diced Tomato, Herbed Masa Cakes, Mushroom Brown
Sauce, Tomatillo, Chive Blossom Vegan Sour Cream \$22 / \$41 Prix Fixe

Tonight's Green Plate Dinner

Pan-seared Stuffed Pork Loin Chop

Bacon, Brie, Green Apple, Cherry Port Sauce, Thyme Red Pepper Whipped Red Skin Potatoes,
and tonight's sauteed vegetables \$20 Salad available à la carte / Prix Fixe with salad \$43

A larger portion of this evening's vegetable may be substituted for starch at Two Dollars.
Smoking is only allowed at our Bar, with cigars and pipes outdoors. An 18% gratuity is added to parties of
eight or more, and to parties requiring separate checks ... please always allow extra time for their processing.
(*May be cooked to order. Michigan Law requires this notice: "Consuming undercooked proteins
may increase your risk of food borne illnesses, especially if you have certain medical conditions.")

Executive Chef Rob Guerrero Sous Chef Jeff Kudrna Pastry Chef Ryan Christiansen RESERVATIONS: (269) 857-2000

Thursday, July 13th through Wednesday, July 26th, 2006