

Amber Lantern Restaurant

Starters & Tapas

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| French Baked Brie | 16 |
| Wrapped in a Pastry then baked to a golden brown, Served with a warm Fig and Mango Sauce | |
| Cheese Platter | 18 |
| Assortment of Italian Cheeses; Asiago, Italic, Gorgonzola, Pepato and Provolone Served with Toasted Flat bread, Drizzled with Balsamic Glaze, serves 4 to 6 | |
| Calamari Platter | 14 |
| Lightly Breaded & Fried, Served with Sweet Chili Pepper Sauce and Seaweed Salad | |
| Select Fried Oysters Platter | 14 |
| Fresh Oysters, Lightly Breaded, Crispy Fried, Served Over Dill Pickle & Drizzled with Aioli | |
| Jumbo Seared Sea Scallops | 16 |
| Served over a beurre blanc Sauce | |
| *Seared Ahi Rare | 14 |
| Seared Rare with Sesame Seeds, drizzled with Wasabi Mayonnaise and Teriyaki Sauce served with Marinated Seaweed Salad | |
| *Ahi Carpaccio | 15 |
| 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 | |
| Jumbo Shrimp Cocktail | 13 |
| 5-Jumbo Tiger Shrimp, Steamed, Chilled & Peeled, with Mesclun Greens & Cocktail Sauce | |
| Jumbo Fried Shrimp | 14 |
| 5-Jumbo Tiger Shrimp, Lightly Breaded, Fried and Served with a Spicy Thai Sauce | |
| Super Lump Crab Cake | 15 |
| One 4-oz. Crab Cake, Lightly Seasoned, Fried, Served on Herb Flat Bread, Drizzled with Aioli | |
| Blue Mussels | 14/14 |
| Sautéed in the Shells in an Herb & Garlic Chardonnay Broth / Add Marinara | |
| Spinach & Artichoke Dip | 14/17 |
| With Herb Toasted Flat Bread drizzled with Balsamic / add Super Lump Crabmeat, serves 2 to 4 | |

Soups & Salads

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| Lobster Bisque' | 8 |
| Rich creamy base with fresh chopped Herbs: Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning | |
| Crab Bisque' | 8 |
| Rich creamy base with fresh chopped Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning | |
| Tower Of Mozzarella | 12 |
| Layers of Fresh Mozzarella & Tomatoes, Fresh Basil Pesto and Balsamic Vinegar | |
| Atlantis Salad | 9 |
| Mesclun Greens tossed in Balsamic Oil & Vinegar, Kalamata Olives, English Cucumbers, Roma Tomatoes, Feta Cheese | |
| Raspberry Walnut Salad | 8 |
| Mesclun Greens tossed in Raspberry Walnut Vinaigrette, English Cucumbers, Currants, Blackberries | |
| Artichoke and Cucumber Salad | 11 |
| Marinated Artichokes and English Cucumbers in a Lemon Dressing | |
| Amber Lantern Caesar Salad | 10 |
| Hearts of Romaine with Caesar Dressing, Shaved Parmesan Cheese and Fresh Croutons | |
| Deep fried selections are prepared using Soy Bean Oil, rich in Vitamin-E. Sautéed dishes are prepared using Olive Oil. | |

Entrées

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| Served with your choice of Risotto of the Day or Yukon Gold Mashed Potatoes, and with Chef's Selection of Fresh Vegetables and Signature Ciabatta Bread. | |
| Crab Stuffed Shrimp | 32 |
| Five Jumbo Shrimp baked with Super Lump, then drizzled with a Lemon Herb Beurre Blanc Sauce | |
| Super Lump Crab | 33 |
| Two 4-oz crab cakes, Lightly Seasoned, Pan Seared in Virgin Olive Oil, drizzled with Aioli | |
| *Atlantic Salmon | 30 |
| Pan Seared with a Light Cajun Seasoning, Glazed with a Fresh Raspberry Beurre Blanc Sauce | |
| Mahi Mahi | 30 |
| Lightly Breaded, Served with a Topping of Chopped Macadamia Nuts and Mango Citrus Coulis | |
| *French Cut Pork Chop | 26 |
| Two Flame Grilled 6-oz. Seasoned and Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic, served with warm Fig sauce | |
| Select Fried Oysters Entrée | 30 |
| Lightly Breaded, Crispy Fried, on top of thinly sliced Dill Pickle chips, then drizzled with Aioli | |
| *Breast of Canadian Duck | 30 |
| Seared, Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic Glazed with a Sweet Teriyaki Reduction | |
| Mediterranean Chicken | 25 |
| Breast of Chicken, 8-Oz Marinated with Fresh Herbs, Garlic, Rosemary and Thyme, Seared and Served with a Basil Pesto Sauce, Roasted Tomatoes and Artichoke Hearts | |
| *Rack of Lamb | 40 |
| Flame Grilled 14-oz. New Zealand Lamb, Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic, and served with a side dish of Mango Chutney | |
| *New York Strip | 35 |
| Flame Grilled 13-oz. Angus Reserve Beef, with a Fresh Herb and Garlic Demi-Glace' | |
| *Filet Mignon | 38 |
| Flame Grilled 8-oz. Angus Reserve Beef, with a Fresh Herb and Garlic Demi-Glace' | |
| Gorgonzola Cream Sauce topped on your entrée | 4 |
| * Seared Ahi Tuna Rare | 32 |
| 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 | |

Fresh Pasta Selections

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| Jewels of the Sea | 28 |
| Sautéed Select Oysters and Jumbo Scallops in a Basil Pesto Sauce with Garlic & Herb Roasted Roma Tomatoes and Artichoke Hearts over Linguini | |
| Tale of the Sea | 25 |
| 4-Jumbo Tiger Shrimp and 3-oz chopped Maine Lobster Meat in a Tomato & Caper Sauce over Linguini | |
| Lobster Tortellini, House Favorite | 26 |
| Jumbo Cheese Tortellini with chopped Maine Lobster Meat in a Creamy Rose' Sauce | |
| Tuscany Ravioli | 20 |
| Stuffed with Exotic Mushrooms, Tossed in Baby Spinach and Parmesan Cream Sauce | |
| Gnocchi Carbonara | 20 |
| Chef's Potato Pasta, Served with Pancetta in a Parmesan Cream Sauce | |

Sweet Endings

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| Big Brulee Cheese Cake with Raspberry Coulis | 11 |
| Lemon Berry Mascarpone Cake | 11 |
| Coconut Cream Bombe Cake | 11 |
| Chocolate Loving Spoon Cake | 11 |
| Tiramisu Trancio | 11 |
| Crème Brûlée | 11 |
| Key Lime Pie | 11 |

Ask your Server about our Daily Specials!

Please request individual checks prior to ordering.

Champagne & Sparkling Wine

Armand de Brignac, Ace of Spades, *France*
 W&S 94 225
 Gold Brut: The best of Champagne from France's deepest cellars. floral and fruit aroma, brioche accents. Tight bead, creamy texture, premium French oak

Perrier Jouet, *Epernay, France*
 WS 91-pts (375ml bottle, \$35) 62
 Grand Brut; One of the world's best champagnes, open knit and lightly juicy, with a lively frothy bead, white cherry, apricot, ginger and mineral notes

Mumm Brut Prestige, *Napa, CA*
 WE 90-pts (187ml bottle, \$14) 36
 Pinot Noir and Chardonnay, white blossoms, vanilla, citrus, stone fruit and melon, crisp structure, medium bodied, excellent mousse, lingering finish

Beer & Ale on Tap

Beer Advocate Ratings 0-5

St. Bernardus; ABT-12, *Belgium*
 10% ABV 4.46 / 9,673 9
 Dark Abby ale, Quad fermented, dense head, refined balance of hops and malt, longcrisp finish

St. Bernardus; Triple, *Belgium*
 8% ABV 4.24 / 3,200 8
 Triple pale ale, slightly sweet aroma, smooth, full body, orange-spice & hops finish

Unibroue; La Fin de Monde, *Quebec*
 9% ABV 4.32 / 10,169 7
 Triple fermented ale, Belgian yeast, honeysuckle & cloves, smooth dry finish

Two Hearted Ale; American-style Indian Pale Ale
 6
 7%ABV 4.15/2,917
 Intense pine and citrus notes, a resinous hop aroma rich malt character

Weihenstephaner, Hefe weissbier; witbier
 5.4% ABV 4.45/249 6
 Full bodied and with a smooth yeast taste. Paired excellently with fish and seafood.

Stella Artois, *Belgium*
 5% ABV 6
 Golden Lager, Fresh sourdough bread, honey citrus, Belgian hops, best selling beer in the world

Bud Light
 4.2% ABV 5
 Golden Lager, a special blend of hops, barley, malt and rice, best selling beer in the USA

Beer Flight Choose any 3 above, 4-oz each 6

These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices and menu items are subject to change without notice.

Red Wines

Domaine Serene Evenstead Reserve, *Willamette OR*
 JS 95-pts 70
 Pinot Noir, soft and silky, strawberries, blueberries and hints of vanilla to close, medium to full body, ultra-fine tannins, fruity finish

Col Solare, *Napa Valley, CA*
 RP 94-pts 60
 85% Cabernet Sauvignon; 7% Cabernet Franc, 4% Merlot, 4% Syrah, 22 months in new French oak, Textbook Red Mountain structure and depth

Antica, *Napa Valley, CA*
 RP 93-pts 57
 Cabernet Sauvignon, blueberries, blackberries and currants, persistent finish

King Estate Signature Collection, *Eugene, OR*
 RP 91-pts 35 / 11
 Pinot Noir, excellent depth and concentration, ripe red and black fruit flavors, and a medium-long finish

Kenwood, Jack London, *Sonoma Mountain, CA*
 W&S 92-pts 33
 Merlot, full bodied, silky earthy tannins, rich dark fruits, excellent finish

Rodney Strong, *Sonoma, CA*
 WE 90-pts 30/10
 Cabernet Sauvignon, black currant, plums, toasty oak, with refined tannins, full body, finishes dry

Doña Paula Estate, Smoked Red Blend, *Argentina*
 28
 60% Cabernet Sauvignon, 30% Malbec, 10% Bonard, Red Jam, Vanilla, Velvet Tannins, Charred Barrel

Trivento Reserve, *Argentina*
 WS 88-pts 26/8
 Malbec; Plum and raspberry jam, vanilla, sweet tannins, velvety finish, aged 6-months in French Oak

Kenwood Yulupa, *Coastal, CA*
 25/7
 Pinot Noir, boysenberry, strawberry, cherry, vanilla and spice; smooth tannins, balanced *and exceptional* finish

White Wines

Varner Bee Block, *Santa Cruz Mountains, CA*
 RP 97-pts 65
 Chardonnay, hints of tropical fruit, integrated with French oak, long, textured finish

Domaine Serene Evenstead Reserve, *Willamette OR*
 JS 95-pts 60
 Chardonnay, with floral lemon and apricot aromas, balanced, Elegant, rich and persistent

Antica, *Napa Valley, CA*
 JS 94-pts 42/13
 Chardonnay, pear, peach, salted cream, minerally, bright aroma, extra-long finish

Eroica, *Columbia Valley, WA*
 W&S 94-pts 35
 Riesling; star fruit, citrus, green apple and minerals, medium-bodied, clean fresh finish

Kendall Jackson Grand Reserve, *Sonoma, CA*
 WE 92-pts 34
 Chardonnay; Very rich, creamy and smooth, balanced oak lime and peach fruit, brisk and bright

Craggy Range, *Martinborough, New Zealand*
 WS 90-pts 33/11
 Sauvignon Blanc, red grapefruit, peach, limestone, dry finish

King Estate Signature Collection, *Eugene, OR*
 WE 91-pts 30/10
 Pinot Gris, ripe apple, pear and melon, maintains lightness and proportion, tasty finish

Stella Rosa, *Italy*
 IWC Gold 92-pts 30
 Imperiale Moscato Rosé, semi-sweet, flowers and Georgia peach, full sparkle, unique in style

Essence, *Germany*
 WS 88-pts 28/9
 Riesling; Apricot and peach, balanced acidity, with a mineral character

Torresella, Venezia, *Italy*
 26/8
 Pinot Grigio; Aromas of citrus, pear and floral. Elegant, balanced, clean, crisp finish.

Popular Drinks

Pomegranate Martini 10
 Lemon Drop Martini 10
 Royal Apple Martini 10
 Blue Goose Martini 10
 Sour Apple Martini 10
 Carmel Apple Martini 10
 Jade Martini 10
 Strawberry Daiquiri 10
 Pina Colada 10
 Blue Hawaiian 8
 Manhattan 8
 Cosmopolitan 10
 Mojito 10
 Long Island Ice Tea 12
 Top Shelf Long Island Iced Tea 14
 Margarita 8
 Top Shelf Margarita 14
 Pomegranate Margarita 12

After Dinner Drinks

Tiramisu Martini 12
 Godiva Chocolate Martini 10
 Chocolate Covered Butterscotch 10
 Baileys and Vodka 10
 Kahlua White Russian 10
 Key Lime Martini 10
 Limoncello Liqueur 8
 Taylor Fladgate 10-year Tawny Port RP 93-pts 8
 Irish Coffee 7

Smoothies

100% crushed fruit; No sugar or sweeteners
 Strawberry
 Pineapple
 or Acai
 12-ounce pilsner glass 6
 8-ounce plastic cup with lid 4

Water – Tea – Coffee - Soda

Smerldine Artesian Water, SP of FL, 750 ml 7
 Gold Peak Iced Tea 3
 Santa Lucia Estate Coffee, Vienna Roast 3
 Coke, Diet Coke, Sprite, Pibb Xtra, Ginger Ale 3
 Minute Maid Lemonade 3
 PowerAde Mountain Berry Blast 3
 *Smeraldina Artesian Water is sourced from Monti di Deu, Latin meaning "Mountain of God", where the water is filtered through three hundred meters of pure granite. Sardinia, an island off the eastern coast of Italy, is known for its natural beauty and for its high number centenarians. Sassari, Sardinia is home country to Chef Carmelo Muroni, and to Italy's 8th President, Francisco Cossiga, who happens to be Chef Carmelo Muroni's Uncle.

Wine Rating Key
 BTI Beverage Tasting Institute
 D Decanter
 DOCG Designation of Origin Control Guaranteed
 IWC International Wine Competition
 JS James Suckling
 RP Robert Parker
 ST Steve Tanzer
 TA Tim Atkin
 WA Wine Advocate
 WE Wine Enthusiast
 W&S Wine and Spirits
 WS Wine Spectator
 WW Wilfred Wong