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SOUTH BAY AUTHENTIC RESTAURANT

I. DINNER MENU

1. Endive and Gala Apple Salad celery hearts, peppered walnuts, caramelized sweet onion, cider vinaigrette and Smokey Blue cheese
2. Bibb Salad baby carrots, Virginia country ham, buttermilk dressing and Roth Kase Private Reserve
3. Big Eye Tuna fresh garbanzo beans, yuzu emulsion, maitake mushrooms and mizuna greens
4. Brook Trout Caviar buttered brioche toast, Windy Knolls Farm radishes, baby arugula, and lemon vinaigrette
5. Steak Tartare roasted jalapeño pepper, pickled pearl onions, grilled flat bread and a quail egg

II. SECOND COURSE

6. Northern Neck Broccoli Soup beer battered Burgundy snails and Neal's Yard Dairy Coolea
7. Crispy Veal Sweet Breads Black Mission fig and Smokey blue cheese gratin, bacon relish and thyme
8. Pappardelle pan roasted chicken livers, sage butter and Parmigiano Reggiano
9. Maine Scallops baby beets, blue foot mushrooms and Bronte pistachios

III. MAIN COURSE

10. Rack of Lamb pierogi, fennel, Roccoco cheese, pancetta, cipollini onion and crème fraîche
11. Pan Roasted Monkfish rainbow chard, porcini mushrooms, American black walnuts and Medjool dates
12. Steamed Gulf Snapper Chioggia beets, orange-glazed baby carrots and horseradish vinaigrette
13. Prime New York Strip spinach custard, onion rings and sauce bordelaise
14. Massachusetts Rockfish smoked Little Neck clams, organic arugula, matsutake mushrooms and a quail egg raviolino
15. Ecuadorian Jumbo Shrimp tender bean salad, herb pesto, crispy potatoes and Marcona almon
16. Emerald Farms Pork Chop a warm salad of scarlet turnips and dried Jonathan apples, stewed baby turnip greens and roasted pork jus
17. Muscovy Duck Breast Leg confit, crisp red cabbage, Kabocha squash purée, liver vinaigrette and laurel-scented cracklins
18. Carolina Red Grouper fresh garbanzo bean puree, cherry tomato confit, pickled pearl onions and house cured bacon
19. Roasted Veal Loin chanterelle mushrooms, Austrian Crescent potatoes, baby spinach and veal jus

IV. DESSERT

20. Apple Tarte Tatin apple butter ripple ice cream, mulled cider granité Calvados infused apple, Bouquet de Pommes vinegar, apple chips
21. Concord Grape Granité Lewes Dairy cream semifreddo, pear brandy, bitter almond tuile
22. Malted Chocolate Cream Pie cocoa wafer crust, chocolate cream, whipped cream malted milk powder, coconut macaroon, chewy chocolate caramel
23. Pumpkin Croissant Pudding cinnamon cranberries, pumpkin seed brittle, maple marshmallows vanilla bean crème Anglaise
24. Spice Poached Bosc Pear Split citrus-spice sherbet, warm Madeira butter sauce, sugared hazelnuts milk chocolate dipped hazelnut shortbread
25. Dark Chocolate-Black Mission Fig Brownie vanilla bean ice cream, honeycomb, Bartlett pear cream, Marcona almonds, vinotto
26. Homemade Ice Creams and Sorbets cinnamon-walnut cookie, candied ginger shortbread, chocolate wafer
27. Cheese Course Chefs' Selection of Cheese

GREEN GEICO - SEA FOOD RESTAURANT

I. STARTERS

1. Baked French Onion Soup (Swiss cheese crusted; garlic crouton)
2. Grilled Chicken and Portobello Mushroom Skewers (Sesame ginger sauce)
3. Spinach and Artichoke Fondue (Garlic toast points)
4. Four Cheese Crusted Portobello Mushrooms (Stuffed with fresh garlic spinach)
5. Crispy Fried Calamari (Cocktail and ranch dipping sauces)
6. Wood Oven Baked Goat Cheese (Tomato basil sauce, focaccia)
7. Horseradish-Crusted Cherrystone Clams (Baked in our wood burning oven)
8. Wild Mushroom Pizza (Portobello and cremini mushrooms with swiss and asiago cheese)
9. Wood Oven Roasted Crab Cakes (Mustard mayonnaise)
10. Crab Crusted Stuffed Shrimp (Roasted with garlic breadcrumbs)
11. Roasted Sea Scallop Skewers (Bacon wrapped, apricot sauce)
12. Jumbo Shrimp Cocktail (Chilled gulf shrimp with zesty cocktail sauce and lemon wedges)
13. Wildfire Wood Oven Roasted Mussels (Oven fired in a cast iron skillet with garlic herb butter (seasonal availability))

II. SALADS

14. House Salad Bowl (Mixed greens, hearts of palm, carrots, eggs, tomatoes)
15. Goat Cheese and Field Greens Salad (Wood roasted vegetables, balsamic vinaigrette)
16. Chopped Tomato and Red Onion Salad (Blue cheese dressing, crumbled blue cheese, and chopped lettuce)
17. Caesar Salad (Crisp Romaine lettuce, parmesan cheese, and garlic croutons)
18. Spinach Salad (Baby spinach, bacon, mushrooms, radishes, chopped eggs, warm mustard dressing)
19. Wildfire Chopped Salad (Mixed greens, roasted chicken, avocado, tomatoes, blue cheese)
20. Teriyaki Chicken Salad - Mixed greens, chopped vegetables, crispy tortillas
21. Grilled Steak and Blue Cheese Salad - Marinated sliced tenderloin, mixed greens, tomatoes, crispy onions, balsamic vinaigrette

III. SANDWICHES

22. Black Angus Burger - Char-grilled, lettuce and tomato With Wisconsin cheddar, jalapeno jack, swiss, american, or blue cheese
23. Stuffed Burger of the Day - Preparation varies; ask your server
24. Pretzel Crusted Fish Sandwich - Shredded lettuce, pickled peppers, tartar sauce
25. Grilled Portobello Mushroom With Goat Cheese - Field greens, roasted peppers and onions, balsamic vinaigrette, on onion ciabatta
26. Grilled Chicken Club - Grilled chicken breast, bacon, avocado, jalapeno jack, mustard mayonnaise
27. Mustard Crusted Chicken Sandwich - Lettuce and tomato on a pretzel roll
28. Peppercorn Tenderloin Steak Sandwich - Oven dried tomatoes, lettuce, grilled red onions, and ranch dressing
29. Prime Rib French Dip - A classic sandwich served with melted cheese and au jus