

The Dining Room at Clearbrook

The Dining Room serves ALL SEVEN NIGHTS through summer. We especially hope you will enjoy the herbs and accent greens in tonight's recipes, some of which were grown in our beautiful herb garden outside your window!

"Dining is so much more than wonderful food, but rarely accomplished without it" T. Whitt Bowman

Wines by the Glass

Harmonie Côte de Gascogne, '06 Pellehaut, Fr 6 Santa Rita '06 Sauvignon Blanc, Chile 5.50 Canavese DOC Rosato, '03 6.50
Sonoma-Cutrer RRR Chardonnay '05 8.50 Kunde Estate Sonoma Chardonnay '05 7 Côtes-du-Rhône, E. Guigal Rouge, Fr, '04 6.50
L de Lyeth '03 Sonoma Merlot 7 Renwood '04 Old Vine Amador Zinfandel, California 7 Chianti DOCG, Chianti Classics '03 6
Trinity Hill '04 N. Z. Pinot Noir 8.50 Kenwood '03 Yalupa Cabernet, Ca. 7 Artesa '03 Napa/Sonoma Cabernet, Ca 9

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 \$6-8), 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

Potato Leek Creamy Puree with Braised Chanterelles and Chive
(Kunde Estate Sonoma Chardonnay) \$6.50

Pan-seared Foie Gras, Rosemary Veal Glace

Petite Bing Cherry and Radish Salad, Lemon Oil Baked Crustini
(Kenwood Yalupa Cuvee Sparkling Brut) \$12

Tempeh Napoleon, Baba Ghanoush, Vine-ripened Tomato

Cucumber Mint Puree and Roasted Pablano
(Harmonie de Gascogne, Domaine de Pellehaut) \$10

Jumbo Lump Crab Stuffed Grilled Artichoke Heart

Roasted Red Pepper Beurre Blanc, Garden Green Bouquet
(Santa Rita Sauvignon Blanc) \$11

Sesame Encrusted Escolar, Nori Wrap Rice Cake

Pan-seared, Cilantro Saffron Broth, Edamame Relish
(Riesling, Piesporter Michelsberg) \$10

Salads

Boston Bib & Grated Havarti House Salad

Lemon Zest Brunoise, Strawberry Champagne Vinaigrette \$5

Caesar Salad[^]

Pantry prepared, Anchovies optional Side Salad \$5.50

Mozzarella, Baby Spinach, Herb Salad

Fresh Mint, Basil, Tomato, Raspberry Puree & Balsamic \$9

Traditional Table-side Caesar[^]

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

Primary Dishes

These dishes are accompanied by House Salad, house-made dinner roll, starch, and vegetable.
Entrees with "*" include your choice of Romano Idaho Potato Gratin ... or Candy Onion Cous Cous

HAND-CUT HOUSE-AGED Certified Angus Beef STEAKS*

Served with your choice of: AuPoivre Cream with Morel Butter
... Sweet Mustard Demi-glace ... or Sauce Hussarde with Cipollini Onion Sauce Trio ... \$5.50

Grilled Filet Mignon[^] - Three Cuts Available 6 oz Petite - 1/2 Pound - 3/4 Pound

Pricing varies due to market considerations, your server can
give you this evenings price for each cut \$ Market

Grilled New York Strip[^]- Three-Quarter Pound \$29 / \$51 Prix Fixe

Grilled New York Strip[^]- One Pound \$34 / \$56 Prix Fixe

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

Griddled Fresh Canadian Walleye*

Renowned in West Michigan ... Herbed Bread Crumbs, Garden
Herb Butter, & Caperberry Aioli (Canavese DOC Rosato)
\$24 / \$46 Prix Fixe

Grilled Wild Copper River Sockeye Salmon

Soy Mushroom Broth, Braised Soba Noodles, Mushrooms,
Golden Zucchini, Shiso Relish (Sonoma-Cutrer Chardonnay)
\$25 / \$47 Prix Fixe

Pan-seared Rack of Lamb[^]

Home-fried Baby Potato Persillade, Roasted Garlic Green
Onion Pan Jus, Baby Carrots, Fried Squash Noodles
(Artesa '03 Napa-Sonoma Cabernet Sauvignon)
\$29 / \$51 Prix Fixe

Pan-seared Stuffed Aerling Breast of Chicken

Brie, Prosciutto, Caramelized Onion, Sweet Pea Risotto,
Grilled Hearts of Romaine, Garden Basil Velouté
(Santa Rita Sauvignon Blanc)
\$23 / \$45 Prix Fixe

Vegan Alfredo & Portobello Stuffed Beet Ravioli

Tofu Bacon, Sautéed Greens, Foccocia Toast (Renwood Old Vine Zinfandel) \$22 / \$44 Prix Fixe

Tonight's Green Plate Dinner

Black-seared Pork Tenderloin

roasted Corn Aioli, Cilantro Tomato Relish, tonight's fresh vegetable, and Romano
Idaho Potato (Trinity Hill Pinot Noir) \$19 Salad available a la carte / \$45 Prix Fixe

A larger portion of this evening's vegetable may be substituted for starch at Two Dollars.
The Restaurants at Clearbrook are SMOKE-FREE. 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 under cooked proteins
may increase your risk of food borne illnesses, especially if you have certain medical conditions.")

Executive Chef Jeff Kudrna Pastry Chef Mark Mesaros RESERVATIONS: (269) 857-2000

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