

Appetizers

Fried Cauliflower |\$12

Spicy Buffalo Sauce & Bleu Cheese Dressing

Crispy Portobello With Goat Cheese |\$12

Layered with Mixed Greens & Roasted Peppers, Balsamic Drizzle

Casino Style Stuffed Artichoke | \$13

With Bacon Breadcrumbs,
Served over Garlic Bread

Homemade Grilled Skirt Steak Flatbread |\$14

Melted Gorgonzola, Fresh Spinach, Roasted Caramelized Onions. Balsamic Drizzle

Truffle Burrata Mozzarella | \$14

Arugula, Cherry Tomato, Black Olives and Roasted Peppers

Maryland Style Crab Cakes | \$14

Spicy Remoulade Sauce

Soups

French Onion | \$8

Melted Gruyere, Homemade Croissant

Soup du Jour | p/a

THE CONTINENTAL

at
Chat Noir

DINNER MENU

ENTREES

Roasted L.I. Duck |\$29

With Toasted Faro,
Grand Marnier Sauce

Oven Roasted Cod |\$33

Lemon Beurre Blanc
Parsnip Puree

Filet Mignon |\$33

Topped with Crispy Fried
Onions, Roasted Brussels
Demi Glace

Stuffed Free Range Frenched Chicken |\$24

Stuffed with Spinach, Sun Dried Tomatoes, Pine Nuts
Roasted Garlic Mash, Roasted Chicken Jous

Shrimp Oreganata |\$24

Toasted Breadcrumbs, Vegetable Risotto,
Lemon White Wine Sauce

Boneless Slow Braised Short Ribs |\$27

Three Wine Sauce, Sauteed Spinach,
Gnocchi

Cracked Pepper Crusted Shell Steak | \$32

Au Poivre, with Truffle Fries & Mixed Vegetables

Roasted Rack of Lamb | \$32

Wild Flower Honey Pistachio Glaze
Baby Carrots Garlic Mashed Potatoes

Pan Roasted Atlantic Salmon | \$26

Lemon Chardonnay Sauce, Roasted Cauliflower

Roasted Free Range Chicken | \$22

Marsala Wine Sauce, Gnocchi,
Mushrooms and Cippolini Onions

BBQ Short Rib Grilled Cheese | \$16

Melted Cheddar
Pickle Chips

Grilled 8 oz Burger | \$16

Melted Gruyere, Horseradish Mayo,
Crispy Fried Onions on a Brioche Bun
Wedge Fries

Roasted Porterhouse Pork Chop | \$28

Served with Bacon Onion Spoon Bread, Topped With Cherry Peppers & Balsamic

Pastas

Orecchiette with Sweet Italian Sausage | \$19

Sun Dried Tomatoes, Broccoli, Garlic & Oil

Malfadini with Roasted Duck | \$21

Goat Cheese, Mushrooms, Roasted Garlic
Broth

Cavatelli Pomodoro | \$19

Roasted Chicken, Fried Eggplant,
Shaved Romano

Rigatoni Truffle Cream Sauce | \$20

Roasted Chicken, Mixed Mushrooms,
Cracked Black Pepper

Salads

Grilled Artichoke Salad | \$13

Gorgonzola, Roasted Peppers, Cherry
Tomatoes over a bed of Romaine
Balsamic Vinaigrette

Wedge of Iceberg | \$9

Buttermilk Bleu Cheese Dressing,
Crumbled Bacon

Mixed Baby Green Salad | \$12

Blueberry Goat Cheese Crostini,
Toasted Mixed Nuts, Raspberry Vinaigrette

Pear Pecan Salad | \$10

Romaine, Bleu Cheese, Pecans, Honey
Balsamic Dressing