Ann Howard's Apricots

Dinner Menu

Soup

Soup du Jour   6.5
See tonight's specials

First Plates

Baked Escargot En Croute 12.5
Boursin cheese, garlic butter, puff pastry
Steamed Prince Edward Island Mussels   13.
Lobster & white wine broth, garlic toast points
Old Bay Spiced Fried Calamari 12.5
Marinara sauce & wasabi crème
Jumbo Shrimp Cocktail 13.5
3 Colossal shrimp w/ horseradish cocktail sauce
Crispy Lobster Spring Rolls   14.5
Napa cabbage, shiitake mushrooms, Mae ploy sauce

Salads

Country Garden Greens Salad   7. / 9.
*Mesclun greens, fresh herb vinaigrette, cored cucumbers, grape tomatoes, sliced
radishes, shaved Grana Padana cheese, grilled cheese bread*
Classic Caesar Salad 7.5 / 9.5
Hearts of romaine, seasoned croutons & Parmesan cheese
Apricots Chopped Salad 10. / 13.
*Dried cranberries, green apple, fennel, pepita seeds, goat cheese, red onions,
romaine & arugula with a sherry ~ basil vinaigrette*
Baby Spinach, Strawberry, & Caramelized Goat Cheese Salad 9.5 / 12.5
shaved red onion, caramelized goat cheese, walnuts, raspberry ~ balsamic vinaigrette

Entrees

Sautéed North Atlantic Salmon 28.
early shucked corn pudding, saffron poached fingerling potatoes,
crispy leeks, citrus butter

Grilled New York Strip Steak 32.
Idaho whipped potatoes, creamed swiss chard with gorgonzola & rye
bread crumbs, balsamic braised cippolini onions

Roasted Frenched Chicken Breast   22.
Grilled polenta, baby brussel sprouts with pancetta & shallots,
savory rosemary pan sauce

Grilled North Atlantic Swordfish   38.
sweet brown rice with scallions & ginger, asparagus, lemon beurre blanc

Oven Roasted Rack of Lamb   35.
Dijon ~ cashew crust, hickory smoked creamer potatoes,
grilled pickled baby carrots, veal demi-glace

Grilled Midwestern Filet Mignon 38.
confit new potatoes, melted truffled oyster mushroom ragout,
roasted asparagus

Seared Jumbo Sea Scallops   32.
creamy spring pea risotto, micro tendrils, Meyer lemon beurre blanc

Pub Menu Available on Request.....Proper Dress Required
Additional Vegetarian Dishes Available......Please ask your server

Thoroughly cooked meats, poultry, seafood, shellfish & eggs reduces the risk of foodbourne illnesses