

SCULLERS JAZZ CLUB'S
GREEN ROOM 

JUNE-JULY 2010

Starters

New England Clam Chowder

OR

Mixed Greens

Field Mixed Greens Topped with Shredded Carrots and House Dressing

Entrees

Herb Crusted Airline Breast of Chicken

Marinate and Seared Chicken Breast with Roasted Shallot Demi
Served with Roasted Red Pepper Polenta and Seasonal Vegetable

Grilled Atlantic Salmon

Salmon Fillet with Ginger Sweet Chili Sauce
Vegetable Lo Mein and Baby Bok Chow

Prime Rib

Slow Roasted Boneless Ribeye with au jus
Garlic Mashed Potatoes and Seasonal Vegetable

Vegetable Lasagna

Fresh Grilled Vegetable Layered with a Three Cheese Blend
Topped with Homemade Marinara Sauce

Dessert

Rum and Raisin Bread Pudding

Raisin soaked in Myers's Dark Rum Tossed and Baked with Challah Bread Custard
Topped with a Sweet Bourbon Sauce

Fresh Berry Martini

Fresh Seasonal Berries Served with Whipped Cream and Raspberry Coulis
Served in a Sugar Rimmed Martini Glass

