

Scullers/Terrace Lounge Menu

Starters

New England Clam Chowder \$7

Soup Du Jour \$6

Chef's Daily Creation

Tequila Marinated Grilled Shrimp Satays \$17

Cilantro-Sweet Chili Sauce

Pommes Frites \$8

Smoked Paprika and Garlic Aioli

***Tuna Napoleon* \$12**

Sliced Sheets of Ahi Tuna, Wild Crispy Potato Tuiles
and Cucumber-Yogurt Sauce

Panko Crusted Fried Goat Cheese \$11

Baby Field Greens, Walnut Vinaigrette, Cranberry-Mango
Chutney,

Cheese Board for Two \$15

Assorted Cheeses, Proscuitto, Marinated Olives, Grilled
Japanese Eggplant, Baby Fennel Sliced Artisan Breads

***Land or Sea Sliders* \$16**

Kobe Beef Meatloaf Sliders or "Po Boy" Crab Cake Sliders
Or get Two of Each

Calamari \$11

Fire Roasted Tomato Sauce, Red Onions, Grilled
Scallions, Pepperoncinis Salad

Creamy Spinach & Artichoke Dip \$9

Parmesan Croustades and Focaccia Croutons

Duck Confit Quesadilla \$14

Griddle Seared Tortilla, Pulled Duck Confit, Scallions,
Cilantro and White Cheddar Cheese, Orange Jicama Slaw

*Entrées Marked with an * May be prepared From Rare to Well Done and may
contain raw ingredients*

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Antipasto Pizzetta \$12

Pesto, Shaved Proscuitto, Kalamata Olives,
Roasted Red Peppers, Fresh Mozzarella

Veggie Pizzetta \$10

Arugula, Roma Tomatoes, Eggplant, Fresh Mozzarella

Grilled Portabella-Sundried Tomato Toasts \$9

Brunoise Grilled Portabella, Sundried Tomatoes, Herbs
lightly coated with Balsamic and Olive oil

Buffalo Chicken Spring Roll \$8

Diced Celery, Bean Sprouts, Blue Cheese Dipping Sauce

Salads

Cucumber Ribbon \$9

Baby Field Greens, Grilled Brie, Grape Tomatoes,
Shoestring Carrots, Sugared walnuts,
Cranberry Vinaigrette

Baby Arugula & Radicchio Salad \$10

Crumbled Feta, Kalamata Olives, Lemoncello Vinaigrette

***Spice Rubbed Salmon Salad* \$17**

Salmon Filet Dusted with Spices, Greens, Julienne
Vegetables, Light Honey-Mustard Vinaigrette

***Hearts of Romaine Caesar Salad* \$9**

Lemony Caesar Dressing, Grissini, Roma Tomatoes,
Shaved Pecorino

Add Chicken: \$13 Add Shrimp: \$16

***Grilled Beef Tenderloin Salad* \$17**

Mixed Greens, Grilled Red & Green Peppers, Diced
Cucumbers, Crumbled Bleu Cheese, Balsamic Vinaigrette

DT Cobb Salad \$14

Mixed Greens, Grilled Chicken, Bacon, Tomatoes, Egg,
Avocado, Swiss, Bleu Cheese, Balsamic Vinaigrette

Sandwiches

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***Doubletree Burger* \$13**

Lettuce, Tomato, Red onion, Choice of Cheese,
Multi-Grain Bun

Triple Decker Club \$12

Turkey, Ham, Salami, Swiss, Lettuce, Tomato, Bacon on
Toasted Honey Wheat Bread

Grilled Chicken Sandwich Caprese \$14

Marinated Grilled Chicken with Pesto Mayo on Ciabatta
Bun, Sliced Tomatoes & Fresh Mozzarella

***Grilled Chicken Caesar Wrap* \$13**

Marinated Chicken, Crisp Romaine, Lemon Caesar
Dressing, Jalapeño Tortilla Wrap

Lobster Baguette \$17

Fresh Lobster Salad, Chiffonade Lettuce, Sliced Tomatoes

Classic Rueben \$13

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand
Island on Marble Rye

***Grilled Steak Sandwich* \$17**

Bleu Cheese, Caramelized Onions, Baby Field Greens,
Hand Cut Steak Fries

Small Plate Entrees

Available 5:30-9:30

***Pepita Dusted Seared New York Sirloin* \$28**

Cipolline Veal Stock Reduction, Thyme Roasted
Fingerlings, Grilled Roma Tomatoes

***Grilled Beef Tenderloin* \$29**

Beet Whipped Potatoes, Baby Arugula,
Black & White Balsamic Reductions

Entrees Cont....

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***Cashew Crusted Rack of Lamb* \$39**

Sweet Potato-Grilled Scallion Hash,
Cranberry-Mint Chutney

***Pan Seared Salmon* \$25**

Jasmine Rice, Cilantro-Lime Vinaigrette,
Yellow Tomato Coulis

Prosciutto Wrapped Chicken \$21

Cannellini Bean Salad, White & Black Balsamic
Reduction

Caramelized Onion Prosciutto Agnolotti \$21

Lemon-Tomato Cream, Shaved Pecorino, Fresh Basil

PIZZA by pizzeria UNO

Six-inch "personal-size" deep-dish pies

Double Pepperoni Pizza \$8.00

Loaded with Sliced Pepperoni and Mozzarella Cheese

Chicken Fajita Pizza \$9.50

*Strips of Seasoned Chicken Breast, Sautéed Peppers, Onions,
Monterey Jack Cheese*

Vegetarian Pizza \$8.25

*Spinach, Broccoli, Diced Tomatoes, Garlic, and Mixed
Cheese*

Doubletree Combination Pizza \$9.25

*Outrageous Quantities of Cheese, Sausage, Pepperoni, Bacon,
Onions, Peppers, Mushrooms*

Desserts

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Pineapple-Polenta Upside-Down Cake \$6

Vanilla Bean Ice Cream and Julienned Mango

Chocolate-Ginger Truffle Tart \$7

Pear-Caramel Sauce

Chocolate Banana-Coconut Spring Roll \$6

Vanilla Bean Cream Anglaise

Peanut Butter and Jelly Brioche Pudding \$7

Warm Chocolate Sauce

S'mores Napoleon \$6

Layers of Graham Cracker Crust, White Chocolate Mousse,
Shaved Chocolate

Fresh Berry Martini \$8

Fresh Fruit in a Martini Glass with a Pink Sugared Rim
and Grand Marnier Whipped Cream

Doubletree Bread Pudding \$7

Topped with Doubletree Cookie Crumbs and Grand
Marnier Custard Sauce

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