



CALEB'S

AMERICAN KITCHEN

BYO

Sample Dinner Menu C

minimum 12 guests, room rental may apply for exclusive party
\$60 per person (not inclusive of tax and gratuity)

STARTER

All-American Cheese Plate

today's selection of finest local, regional or american cheeses, fig preserves, vanilla bean honey, grapes, candied walnuts, flat breads

SALAD/SOUP

Harvest Salad (GF)

ingredients change daily

New England Seafood Chowder (GF)

sea bass, shrimp, scallops

ENTREE

New York Strip (GF)

eastern pa coop

served with mashed red bliss potato, roasted seasonal vegetables
house C.A.K. steak sauce and maître'd hotel butter

Pan-Seared Scallops

scallion and white cheddar pancake, roasted apple arugula salad, bacon vinaigrette

Lamb Shank (GF)

braised, fettuccini, wild mushrooms, rosemary cabernet au jus

Vegetarian Corned "Beef" (GF)

scallion and white cheddar pancake, roasted apple arugula salad, basil dijon vinaigrette

DESSERT

Flourless Chocolate Cake (GF)

salted caramel, vanilla ice cream, whipped cream

Pear Berry Crisp

pear, blueberry, strawberry, tanner's vanilla ice cream

Julian's Award-Winning Salted Caramel Blondie Sundae

salted caramel, tanner's vanilla ice cream, whipped cream

UNLIMITED BEVERAGES

Soda, Iced Green/Black Tea, Coffee/Decaf/Hot Teas
(imported mineral water, espresso/cappuccino additional)