

# *Chandeliers Fine Dining*

*at the Historic Brook Forest Inn*

## **Entree Selections**

**Filet Mignon ~ 28**

*The very best 8 ounce cut with brandied green peppercorn sauce*

**New York Strip Steak with our BFI steak sauce ~ 25**

**Veal Cutlet Roulade ~ 22**

*Rolled with Gruyère & spinach, topped with a wild mushroom demi*

**Glazed Duck Breast ~ 25**

*Seared and topped with a pecan and maple sauce*

**Chicken or Veal Marsala ~ 19**

*Sautéed with mushrooms, shallots, Marsala wine demi glaze, butter and mozzarella cheese*

**Chicken Spiedini ~ 24**

*Marinated chicken breast, stuffed with Gruyère and prosciutto, rolled in Italian bread crumbs ~ topped with a blend of olive oil, garlic, lemon juice and herbs over angel hair pasta*

**Prosciutto Stuffed Chicken ~ 25**

*Garlic marinated chicken stuffed with prosciutto, topped with creamy gorgonzola sauce*

**Ruby Red Trout ~ 21**

*Sautéed and served with a roasted cherry tomato/garlic mix ~ drizzled with extra virgin olive oil*

**Chilean Sea Bass ~ 21**

*Black sesame crusted with a vanilla butter sauce*

**Scallops ala Pomodoro e Fenchio ~ 22**

*Sautéed sea scallops over pasta with fresh tomatoes, garlic, butter and Pernod liquor*

**Stonehedge Signature Pasta ~ 16**

*Spicy sausage with sun dried tomatoes, cream and parmesano reggiano*

**Madonna's Pasta ~ 16**

*Sautéed chicken, mushrooms, sun dried tomatoes in a garlic cream sauce*

*Add a side salad to any Entree ~ 4*

*Desserts du jour ~ 6*

**Executive Chef ~ Larry Cotton**