



Fine ♦ Comfort \*Cuisine

Blue Knob All Seasons Resort

814.239.1035

## Salad & Soup Creations

- Mixed Garden Salad**- Fresh farm field greens with tomatoes, cucumbers, olives, red onions, seasoned hand-cut croutons and choice of dressings 3-
- Classic Caesar**- Chopped Romaine, seasoned hand-cut croutons, diced tomatoes, shaved parmesan cheese tossed in our classic Caesar dressing 4-
- Mini Caprese Salad**- Thick sliced Roma tomatoes layered with fresh mozzarella on a bed of mixed baby greens topped with rainbow micro greens and balsamic vinaigrette 4-
- French Onion Soup**- French onion soup topped with Gruyere cheese and house made baked croutons 4-
- Soup Du Jour**- Chefs Choice 4-

## Small Plate Starters

- 🐾 **Spinach & Artichoke Dip**- A creamy parmesan sauce, spinach, and artichoke hearts blended together served hot from the broiler with garlic crostini's 8-
- 🐾 **Olive Tapenade**- An Italian inspired spread made with a mixture of green, black, Kalamata olives, olive oil, Italian seasonings, and garlic served with parmesan crostini's 6-
- 🐾 **Prosciutto wrapped Asparagus**- Thin sliced prosciutto wrapped around tender asparagus with olive oil and house made balsamic drizzled topped with freshly shaved parmesan 7-
- 🐾 **Goat Cheese & Spinach Stuffed Mushrooms**- Large crimin stuffed mushroom caps with a smooth goat cheese and spinach mix topped with panko basil gremolta and baked to perfection 8-
- 🐾 **Bruschetta**- A blend of Roma tomatoes, red onion, and fresh mozzarella mixed with basil and garlic fused oil served on parmesan crostini's 7-
- 🐾 **Shrimp Cocktail**- Five jumbo shrimp served with house-made cocktail sauce 7-

## Entrees

**All Entrees are served with choice of soup or salad and bread service**

🐾 **\*Beef Wellington-** 17-

A 10oz hand-cut marinated sirloin wrapped in a pastry puff and baked until golden brown outside and medium rare inside. Then topped with Madeira sauce served with vegetable and potato.

🐾 **\*Prime Rib-** 21/28-

Slow roasted and rosemary crusted prime rib served in 12oz or 16oz portion served with our house au jus, potato and vegetable

***\*Steak Du Jour- Price varies with cut***

*Fresh-cut daily steaks seasoned with our house steak dust and grilled to perfection.*

***\*Chicken Mambo- 15-***

*Chicken breast sautéed with mushrooms, spinach, and shallots in a rich and smooth herb butter sauce served with wild rice and vegetable*

***\*Maryland Chicken- 18-***

*Jumbo crab meat mixed with roasted red peppers, scallions, broiled on top of chicken breasts topped with a seafood cream sauce served with vegetable*

***\*Hawaiian Pork 15-***

*Pork medallions glazed with a Hawaiian barbecue sauce served with rice and vegetable*

***\*Broiled Orange Roughy- 21-***

*Filet of Orange Roughy broiled and topped with a fish sauce, ginger, and scallion reduction served with rice and vegetable*

***\*Pasta Alfredo- 13-***

*Your choice of penne or fettuccini noodles tossed in home-made alfredo sauce  
Add Chicken 2- Add Shrimp 3- Add Steak 4-*

***\*Chicken Parmesean- 15-***

*Pan seared chicken breast topped with mozzarella and parmesan cheeses on a bed of fettuccini noodles tossed with house-made marinara*

***\*Filet Mignon- 22-***

*Hand-cut 8oz grilled and simmered with a bourbon vanilla demi-glace served with vegetable and potato*

***\*Chicken Marsala- 16-***

*Butterflied chicken breast slow-simmered in a marsala wine sauce with mushrooms and fire roasted peppers served with rice and vegetable*

***\*Stuffed Pork Chop- 16-***

*Corn bread stuffed boneless pork chop on a bed of roasted red potatoes, and peas drizzled with a honey lime sauce*

***\*Bacon Wrapped Scallops- 19-***

*Tender diver wrapped scallops wrapped in Applewood smoked bacon and topped with a hot sesame glaze alongside rice*

***\*Shrimp Diablo- 15-***

*Shrimp tossed with penne pasta and a spicy, smoky, Southwest style tomato sauce*

***\*Pasta Agloi- 13-***

*Fettuccini noodles tossed with squash, zucchini, mushrooms, and sun dried tomatoes mixed with a garlic wine sauce*

**Rare-Cool, Red Center • Medium Rare-Warm, Red Center • Medium-Warm, Pink Center • Medium Well-Slightly Pink Center • Well-done-No Pink, Cooked Throughout,**

\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



