

# The Hunt Room

## Appetizers

### *Shrimp Cocktail*

Five jumbo shrimp poached in seasoned court bouillon, chilled & served with a classic cocktail sauce...\$10

### *Chilled Fresh Fruit*

Ripe seasonal fruit served with a berry sorbet...\$5

### *French Onion*

Three degrees of onion flavors baked with a blend of cheeses...\$6

### *Soup du Jour*

Chef selected soup made daily...\$5

### *Seafood Cheddar Bisque*

Laced with cream & Vermont cheddar, served brimming with scallops, shrimp & clams...\$5

### *Gazpacho Soup*

A classic chilled tomato soup, garnished with green bell pepper and onion...\$5

## *Today's Lunch Specials*

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## Salads

### *Desmond House Salad*

Mixed greens, Mandarin oranges, walnuts, cran-raisins, sliced red onion, cucumber, tomato and mushrooms & your choice of dressing...\$5

### *Classic Caesar Salad*

Crisp romaine lettuce tossed with our Caesar dressing and freshly grated Parmesan cheese...\$9

*Grilled Chicken Caesar...\$12*

*Grilled Salmon Caesar...\$13*

*Grilled Shrimp Caesar...\$14*

### *Black and Blue Tuna*

Blackened Sashimi tuna steak, prepared rare and served over crisp romaine, red onion with crumbled blue cheese, tomato, hard cooked egg and blue cheese vinaigrette dressing...\$14

### *Fresh Fruit Platter*

An Array of seasonal fruit including melon, apples and berries served with cottage cheese...\$12

### *Cypress Salad*

Mixed greens, chopped grilled chicken, pecans, avocado, tomatoes, bacon, provolone cheese, croutons and ranch dressing.....\$13

### *Thai Kai Salad*

Grilled chicken, mixed greens and peanuts tossed in a cilantro vinaigrette with a Thai peanut sauce.....\$13

### *Chicken Salad with Fried Oysters*

Freshly prepared chicken salad with three jumbo fried oysters. Garnished with tomato and cucumber. Served with tartar or cocktail sauce.....\$14

### *Caribbean Shrimp Salad*

Romaine lettuce and mixed greens topped with grilled shrimp and mango salsa. Drizzled with pineapple mango vinaigrette dressing.....\$14

### *Chicken Salad with Fresh Fruit*

Freshly made chicken salad served with fresh sliced melon and seedless grapes and topped with walnuts...\$12

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## *Sandwiches*

### *Grilled Chicken Caprese*

Grilled breast of chicken served on a baguette roll topped with roasted tomato, fresh mozzarella, arugula and pesto mayonnaise. Accompanied by French fries and a dill pickle.....\$9

### *Pulled Pork Sandwich*

Southern style BBQ pork served on a freshly baked roll with French fries, cole slaw and a dill pickle.....\$9

### *Roasted Vegetable*

Portabella mushroom sandwich with caramelized onions and provolone cheese served on a baguette roll with French fries and a dill pickle.....\$9

### *Cuban Sandwich*

Cuban roll, sliced ham, roast pork, Swiss cheese and pickle with chipotle mayonnaise. Served with French fries and a dill pickle.....\$10

### *Traditional Philadelphia Cheese Steak*

Served with American cheese and fried onions. Accompanied by French fries and dill pickle...\$9 (additional toppings \$.50 extra)

### *Lobster Roll*

Classic New England style lobster salad on a top split roll. Served with cole slaw, potato chips and dill pickle...\$15

### *Sunset Club*

A triple decker with turkey, cherry wood smoked bacon, lettuce, tomato, avocado and mayonnaise. Served on your choice of bread with potato chips and dill pickle...\$9

### *Crab Cake Sandwich "Best of the Main Line"*

Our award winning, 100% jumbo lump crabmeat, pan fried, served on a brioche roll and accompanied by French fries, cole slaw and dill pickle...\$13

### *Vegetable Burger*

Southwest organic burger of brown rice, sunflower seeds, black beans and bell pepper. Topped with arugula and served on a Brioche roll with French fries....\$9

## *Burger Fest*

All burgers are grilled and served on a Brioche roll with French fries, lettuce, tomato, onion and dill pickle.

### *Mexican Burger*

Pepper jack cheese, salsa, jalapenos and avocado.....\$10

### *Paradise Burger*

Cheddar cheese, bacon and beer battered onion ring.....\$10

### *Old Fashioned Burger*

American cheese.....\$9

### *Sunset Burger*

Blue cheese and bacon.....\$10

### *Swiss Burger*

Swiss cheese and Russian dressing.....\$9

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## Entrees

### *Traditional Fish 'n Chips*

Batter dipped and fried filets of North Atlantic cod. Accompanied by French fries, cole slaw, tartar sauce and malt vinegar...\$12

### *Linguini with Clams*

Two dozen clams tossed in butter, white wine & garlic sauce. Served over linguini pasta with garlic bread...\$12

### *Weight Watcher Platter*

A grilled chopped steak, non-fat cottage cheese, sliced seasonal fruit, lettuce, tomato and onion.....\$11

### *Braised Short Ribs of Beef*

Tender short ribs cooked slowly until tender, served with mashed potatoes and julienne vegetables...\$11

### *Grilled Salmon*

Fresh salmon filet broiled and topped with dill sauce. Served with mashed potatoes and fresh vegetable...\$13

### *Trio of Quesadillas*

Stuffed with refried beans, Jack cheese & red onion. One with chicken, one with beef and one vegetarian. Served with lettuce, tomato, sour cream and guacamole...\$11

### *Desmond Crab Cake*

Our award winning, 100% jumbo lump crabmeat, pan fried and served with sauce remoulade, mashed potato and fresh vegetable...\$14

### *Red Snapper Mediterranean*

Fresh Atlantic Snapper, sautéed in a rich sauce with capers and Pinot Grigio. Served with mashed potatoes and fresh vegetable.....\$12

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