



# Peacock Court

## FINE DINING



### Appetizers

PETITE CHILI RELLENOS (VG)  
Fire Roasted Hatch Green Chilies, Aged  
Cheese, Salsa Fresca

SPINACH ARTICHOKE DIP (VG)  
Red Wagon Farm Spinach, Castroville  
Artichokes, Herb Grilled Pita Bread

PROSCIUTTO MELON (GF)  
Italian prosciutto shaved thin over ripe melon,  
aged balsamico and fresh micro greens

GRANNY SMITH APPLES WITH FRENCH BRIE  
(GF) (LS)  
Fig Conserves, Micro Herbs

### soup

SOUP DE JOUR  
please see specials page

### Salads

HOUSE GREEN SALAD (VG)  
Fresh greens, Cucumber, Roasted Tomatoes,  
Carrots, House made Crouton, Dressing of  
your Choice

ICEBERG WEDGE SALAD (GF)  
Smoked Bacon, Roasted Tomatoes, French  
Fried Onions Blue cheese Dressing

KALE SALAD (GF)  
shaved kale, apples, toasted almonds, walnuts,  
parmesan, lemon herb vinaigrette

CLASSIC CAESAR SALAD  
romaine, focaccia croutons and shaved  
parmesan

COBB SALAD\*  
romaine, grilled chicken, bacon, avocado,  
cucumbers, hard boiled egg, tomato, danish  
blue and ranch dressing

HOUSE MADE MOZZARELLA  
with arugula and aged balsamic

SALAD DRESSINGS  
orange citrus vinaigrette, lemon herb  
vinaigrette, buttermilk ranch, bleu cheese,  
thousand island balsamic vinaigrette and fat  
free raspberry vinaigrette

\*add chicken, salmon or shrimp to any salad

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients

# Peacock Court



## *Burgers*

all burgers are served with your choice of a side dish, lettuce and tomatoes  
condiments, cheeses and onions are served upon request

**ANGUS BEEF SIRLOIN BURGER\***

**VEGETARIAN BLACK BEAN BURGER**

## *sandwiches*

served with your choice of side dish

**GRILLED CHICKEN\***

a grilled boneless skinless chicken breast served with lettuce and tomato on a bun

**GRILLED CHEESE**

classic white bread loaded with cheddar cheese.

**REUBEN**

thinly sliced corned beef, melted swiss cheese, sauerkraut, and thousand island dressing on rye

**MAINE LOBSTER ROLL**

claw and knuckle meat tossed with mayo, celery, and lemon on a New England-style roll

**BACON LETTUCE TOMATO**

the classic served on toasted croissant

## *sides*

additional sides \$2.50 each

Fruit Salad

Cottage Cheese

Coleslaw

Asparagus

Steamed Broccoli

Garlic Sauteed Spinach

Glazed Carrots

Whipped Potatoes

Basmati Rice

Steamed Vegetable Melange

Sweet Potato Fries

French Fries

Baked Potato (dinner only)

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients.

# Peacock Court



## *pasta*

### **ORECCHIETTE PASTA TUSCANO\***

orecchiette pasta, Italian sausage, peas, Parmesan, ricotta and fresh basil

### **ANGEL HAIR POMODORO (VG)**

capellini pasta, marinara sauce, roasted garlic, fresh vegetables, basil, romano, extra virgin olive oil available with chicken or shrimp\*

### **MARYLAND LUMP CRAB CAKE\***

Maryland lump crab meat seasoned with old bay, lemon and parsley, topped with tropical mango chutney and an angel hair haystack with a side of remoulade

### **ASPARAGUS MUSHROOM SHRIMP RISOTTO (GF)\***

sauteed black tiger shrimp, tender asparagus, foraged wild mushrooms, heirloom tomatoes and arugula, Parmesan tuile

## *entrees*

### **PAN FRIED CHICKEN BREAST (GF)\***

marinated natural chicken breast, summer artichoke baby spinach pearl onion ragout sauteed asparagus, lemon herb pan sauce

### **CHARDONNAY POACHED SALMON (LS) (GF)\***

fresh Atlantic salmon, poached in flavorful white wine court bouillon chilled cucumber yogurt dill sauce with choice of two sides

### **GRILLED ANGUS BEEF TENDERLOIN FILET (GF)\***

choice certified angus beef tenderloin filet, grilled to perfection mushroom cabernet demi glace with choice of two sides

### **TANDOORI SPICED SALMON OR CHICKEN\***

fresh chicken or salmon spiced and seared to perfection, atop toasted almond Israeli cous cous, red bell pepper coulis, spring radish arugula salad fresca

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients.

# Peacock Court



## dessert

### PIE OF THE WEEK

please see specials page

### DESSERT OF THE WEEK

please see specials page

### BUTTERSCOTCH BUDINO (GF )

vanilla custard with salted caramel sauce

### THREE CHEESE CHEESE CAKE

light and creamy with honeyed apricots

### VANILLA CREME BRULEE (AVAIL. GF)

sugar custard topped with chantilly cream, fresh berries and a chocolate florentine cookie

### GLUTEN FREE CHOCOLATE CAKE (GF)

served with whipped cream and fresh berries

### CHOCOLATE CHIP COOKIE SUNDAE

fresh baked chocolate cookie with melted chocolate chips topped with chocolate ice cream, chocolate sauce, whipped cream and topped with a cherry

### ICE CREAM (GF)

vanilla, chocolate, strawberry, mint chocolate chip, coffee, butter pecan, low fat vanilla

### SORBET (GF)

coconut, raspberry, lemon

# Peacock Court



## BEER & WINE

*sparkling*

*by the bottle*

*bottled beer*

*white*

*red*

# Peacock Court



## COFFEE DRINKS

*regular & decaffeinated*

PROUDLY SERVING LAVAZZA COFFEE

SHOT IN THE DARK

shot of espresso in a cup of coffee 3/3.5

*add a flavor*

VANILLA, HAZELNUT, ALMOND, PUMPKIN SPICE,  
PEPPERMINT

CON PANNA

shot of espresso topped with whipped cream  
3/3.75

*espresso drinks*

ESPRESSO

smooth espresso with no acid flavor 2.5/3

GINGERBREAD SPICED LATTE

latte with comforting flavors of ginger,  
nutmeg,  
cinnamon, cloves, honey, and peppercorns  
3.25/3.75

LATTE

simple drink of espresso and steamed milk  
3/3.5

CAPPUCCINO

a latte but topped with lightly foamed milk  
3/3.5

MOCHA LATTE

some chocolate to your latte 3.25/3.75

AMERICANO

shot of espresso topped with hot water 2.5/3

MACCHIATO

delicious espresso topped with just a touch of  
foamed milk 2.75/3.25