

Grill 1-2-5 Fall Dinner Menu

Starters

French Onion Soup house recipe onion soup finished with sherry and capped with croutons and caramelized Provolone cheese 6-

Soup Du Jour Cup 5- Bowl 6.50

Butternut Squash Soup Cup 5- Bowl 6.50

Shrimp Cocktail made with our incredibly huge shrimp 13.95

Grilled Flatbread topped with pesto, roasted red peppers, artichoke hearts and parmesan cheese 7-

Stuffed Belgian Endive overflowing with bacon, walnuts and warm gorgonzola 9-

Crab Cakes with citrus aioli 13-

Salads

Romaine Heart topped with crumbled Gorgonzola, shaved red onion, bacon and garlic vinaigrette 8.50

Mixed Greens with carrots, dried cherries and pumpkin seeds 6.50

Lettuce Wedge a crisp iceberg wedge with blue cheese dressing 6.50

Caesar crunchy romaine tossed in house lemon-Caesar dressing 7-

Warm Spinach Salad with caramelized onions, figs, sautéed apples and chevre tossed with balsamic reduction and olive oil 8.50

Small Plates

Seared **Sea Scallop Salad** of endive and arugula tossed with kalamata olive vinaigrette 18.95

Terrace Steak charbroiled terrace major accompanied by steak frites and Market Street steak sauce 14-

Chevre, apple and spinach stuffed **Quail** glazed with apple-riesling syrup on a bed of rice 16-

Tempura Platter with lightly battered shrimp and vegetables, served with a sweet hoisin sauce, wasabi aioli and soy-chili dipping sauces 14-

Pan Seared Duck Breast with cranberry coulis, sweet potato streusel and sautéed spinach 22-

Radisson Hotel Corning
125 Denison Parkway East
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Main Plates

(Served with a fresh green house salad and the vegetable du jour)

Herb marinated **Grilled Chicken Breast** drizzled with leek and tarragon cream sauce served over grill rice 21-

USDA Choice Filet Mignon 9ounces 31-

Petite Filet 6ounces 27-

USDA Prime Sirloin NY Strip Steak 12ounces 33-

There are so many great preparations for steak, we want you to decide:

Lemon-parsley butter

Shallot-merlot demi glace

Gorgonzola cheese

Wild mushroom butter

Green peppercorn demi glace

Boursin cheese

Frizzy onions

All Steaks are charbroiled and served with rosemary baby bliss potatoes and the vegetable du jour

Cumin-Molasses glazed **Pork Tenderloin** served with sweet potato streusel 23-

Seared Shrimp and Scallops with lemon-parsley butter on a bed of wild rice medley 25-

L&P Steak Worcestershire, wine and herb marinated petite Top Sirloin grilled to your liking with rosemary baby bliss potatoes 19-

Grilled "Jail Island" Salmon accompanied by a wild mushroom-chive sauce with seared fingerling potatoes and zucchini ribbons 26-

Sweet Sausage Penne tossed with cherry tomatoes, artichoke hearts and crimini mushrooms in a creamy Parmesan-peppercorn sauce 18.50

Broiled **Mahi-Mahi Filet** with caramelized orange-pineapple glaze 24-

Puff Pastry Turnover stuffed to the seams, bursting with roasted garlic mascarpone, arugula and roasted red peppers and topped with a three onion marmalade 19-

Maple and seven grain mustard marinated **Grilled Rack of Lamb** 32-

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