

# 2010 Mystic Blue Lake-Breeze Dinner Lounge Menu

## Greens & Things

### **Tequila-Lime Chopped Salad**

Mixed Field Greens, Chopped Chicken Breast, Ripe Roma Tomatoes, Scallions and Avocado tossed in a Tequila-Lime Vinaigrette and topped with Tri-color Tortilla Strips

### **Tuscan Panzanella Salad**

Romaine and Mesclun Greens tossed with Grape Tomatoes, Pickled Onions, Black Olives, Fresh Caciotta Cheese and Giant Focaccia Croutons in a Red Wine Vinaigrette

## Mains\*

### **Aloha Roasted Brisket**

Slow Cooked Beef Sirloin in a Tangy Pineapple Demi Glaze

### **Mystic Seafood Boats**

Shrimp and Scallops blended with Diced Vegetables in a Tomato-Pepper Puree and served in a Yukon Gold Potato Shell

### **Pennette alla Vodka**

Imported Pennette Pasta tossed with Italian Cheese and Green Peas in a Grey Goose Tomato Cream

## Sides

### **Malibu Steamed Vegetables**

Drizzled with Melted Cheddar

### **Sweet Corn Mashed Potatoes**

## Sugar Bites

### **Chef's Assorted Pastries and Cookies**

\*Menu items subject to change.