

Welcome to the Dining Room

Bread Service

Starters

Royal Caesar Salad 19

Caviar, Focaccia Croutons, Parmesan Cheese

Classic French Onion Soup 19

Sourdough Crostini, Gruyère Cheese, Fresh Herbs

Seared Gnocchi and Duck Confit* 23

Tomato, Pine Nuts, Duck Jus

Jumbo Shrimp Cocktail 24

Horseradish, Cocktail Sauce

Entrées

Allegheny Mountain Trout Amandine 40

Marble Potatoes, Green Beans, Macerated Grapes, Brown Butter Sauce

Steak Diane* 58

Pan seared Filet of Beef, Roasted Mushrooms, Pearl Onions, Potato Purée, Sauce Diane

Prosciutto Crusted Chicken 42

Spinach Ragout, Stuffed Mushrooms, Roasted Squash, Potato Purée, Truffle Scented Jus

Butternut Squash Pasta 34

Ricotta Cheese, Spinach, Roasted Tomato, Pistachio

Desserts

Homestead Gold Brick Sundae with Vanilla Ice Cream 12

Bourbon Chocolate Cake, Candied Pecans

Vanilla Crème Brûlée 14

Raspberry Sorbet, Almond Macaron

Gluten-free options available on request.

An automatic service charge of 20% applies to parties of 8 or more.

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