

# *Manhattan*

DINING ROOM

Each evening as the dinner hour approaches, the melodious call of the chime master invites you to the Nieuw Amsterdam's Manhattan Dining Room where yet another incredible experience awaits. As a quartet plays soft dinner music, servers warmly greet you and present menus of sumptuous five-course selections, including:

## *Appetizers*

### **Caribbean Fruit Medley**

A composition of sweet melon, papaya and pineapple accented with rum and a minted lemon yogurt

### **Steamed Mussels with Curry, Saffron and Lemon Grass**

Quick simmered with shallots and garlic. Enriched with white wine and cream and served with fresh French bread

### **Grilled Vegetable Tower**

Slices of grilled red beet, zucchini, yellow squash, eggplant and roasted tomato stacked with a black olive and goat cheese tapenade and served with basil coulis

### **Crab Tower with Avocado Salsa**

The sweet meat of Alaskan crab with diced ripe avocado and fresh tomato, gently combined with olive oil, lime and cilantro

## *Soups and Salad*

### **Chilled Peach and Ginger Soup**

Refreshing blend of peach and ginger with low-fat buttermilk and apple juice

### **Island Pepper Pot**

Savory beef broth with hearty root vegetables, dumplings and chunks of beef, flavored with ginger and garlic

### **Broadway Basil Tomato Soup**

Mellow puree of vine ripened plum tomato and basil with a chili flake kick, topped with a crème fraîche crostini

### **Baby Spinach with White Mushrooms**

With oven-roasted tomato, crisp red onion, crunchy bacon bits, chopped egg and zesty blue cheese crumbles

## *Entrées*

### **Fettuccine with Plum Tomato and Basil**

Al dente pasta with chopped plum tomato, roasted garlic, shallots and fresh basil

### **Ginger Grilled Half Chicken with Mango Lime Relish**

Served with roasted sweet potato and pesto-sautéed zucchini with red bell pepper

### **American Prime Rib of Beef au Jus**

Slow-roasted to exquisite tenderness and carved to your order. Served with crisp green beans, toasted almonds and sugar glazed carrots and a baked potato

### **Grilled Pork Chop with Pineapple Rum Glaze**

Presented with roasted fennel, baby carrots and garlic buttermilk mashed potatoes

### **Classic "Brown Derby" Cobb Salad**

Chicken breast, avocado, blue cheese, bacon, tomato, egg and lettuce tossed in our signature vinaigrette

### **Eggplant Cannelloni Parmigiano**

Marinara-roasted eggplant rolls filled with creamy pesto cream cheese, nestled on a savory mushroom risotto

## *Master Chef Rudi Sodamin's Recommendations*

### **Crab Tower with Avocado Salsa**

The sweet meat of Alaskan crab with diced ripe avocado and fresh tomato, gently combined with olive oil, lime and cilantro

### **Broadway Basil Tomato Soup**

Mellow puree of vine ripened plum tomato and basil with a chili flake kick, topped with a crème fraîche crostini

### **Mahi Mahi with Roasted Corn Salsa and Plantains**

Served grilled alongside orange-infused black bean rice with fresh corn coulis and cilantro, cherry tomatoes and green beans with toasted almonds

*Delicious dessert offerings change daily*