

THE GRILLE

at MT. ANTHONY COUNTRY CLUB

OLDCATLE THEATER CELEBRATES 45 YEARS OF LIVE THEATER! 2016 SEASON

Personalized Dinner and Theater Tickets for Two

Choose two appetizers, two entrees and two desserts of the day

Appetizers

VT CHEDDAR AND TOMATO BISQUE

VT CHEESE AND CHARCUTERIE PLATTER

Includes a selection of Vermont cheese and locally made charcuterie
Served with crustinis

ROASTED VEGETABLE TOWER

Layers of roasted Portobello mushrooms, red and yellow peppers, eggplant,
yellow squash with pesto sauce and a balsamic glaze

LOBSTER RAVIOLIS

With tender chunks of lobster tucked served with a brown butter sage sauce. *Entree portion available*

Entrees

ORGANIC GREENS AND FRUIT SUMMER SALAD

A wonderful selection of fresh greens and cut vegetables with
sliced strawberries and caramelized pecans, served with a maple balsamic vinaigrette

RACK OF LAMB

Garlic and herbs marinated Roasted Rack of Lamb finished with a mint demi glaze

STEAK AU POIVRE

Peppercorn encrusted NY Strip paired with a dijon cream sauce

FILET MIGNON

Grilled tender and juicy Filet Mignon finished with a roasted garlic and merlot sauce

GRILLED SALMON

Fillet of Salmon grilled and served over sautéed spinach with a Chipotle remoulade and Mango Salsa

FRESH SWEET PEA & CARAMELIZED ONION RAVIOLIS

Sautéed sweet English spring peas with caramelized onions, premium fresh ricotta
and Pecorino-Romano cheese with a light cream sauce

To Make reservations please call Oldcastle Theater Box Office 802-447-0564
www.oldcastletheater.org