



TOKENEKE DINING ROOM

APPETIZERS & SALADS

SOUP DU JOUR
Created Daily

NEW ENGLAND CRAB CAKE
Baby Iceberg Lettuce, Grilled Beefsteak Tomato, Caper-Cornichon Remoulade

OYSTER & TUNA DUO
Avocado Puree, Roasted Papaya Salsa, Jalapeno Aioli, Crispy Tortilla Hay

STEAK TARTARE
Toasted Quinoa, Egg Salad, Roasted Cipollini Onion, Frisée, Black Truffle Emulsion

MANGO AVOCADO SALAD
Baby Romaine, Red Onion, Chipotle-Sea Salt Cashews, Lemon-Honey Vinaigrette

BABY KALE CAESAR
Julienned Endives, Radicchio, Shaved Reggiano, Baguette Crostini, Peppercorn Dressing

AUTUMN HARVEST GREENS
Apples, Dried Cranberries, Marcona Almonds, Crumbled Gorgonzola, Buttermilk Ranch Vinaigrette

SIGNATURE ENTREES

PASTA DU JOUR
Inspired by Seasonal Ingredients

AUSTRALIAN RACK OF LAMB
Cannellini Bean Ragout, Broccolini Florets, Mint Au Jus

BRAISED SHORT RIB
Baby Tri Color Carrots, Mascarpone Ravioli, Wild Mushroom Pan Gravy

OVEN ROASTED CORNISH HEN
Rosemary Potatoes, French Beans, Garlic-Parsley Butter

PISTACHIO DUSTED ALASKAN HALIBUT
Butternut Squash Puree, Wilted Spinach, Champagne Beurre Blanc

NORWEGIAN SALMON WELLINGTON
Crispy Potato, Julienne Fall Vegetables, Cabernet-Balsamic Reduction

MARKET FISH
Pan Fried Polenta Cake, Rainbow Swiss Chard, Sauce Puttanesca

SIMPLY GRILLED

GRILLED SWORDFISH
Seven Grain Wild Rice, Roasted Asparagus, Blood Orange Chimichurri

CENTER CUT PORK CHOP
Roasted Garlic Risotto, Caramelized Heirloom Apples
Vidalia Onions, Brandy Flambé

PETIT FILET MIGNON
Whipped Potato, Charred Zucchini, Classic Sauce Diane

BURGER "46"
Thick Cut Bacon, Grafton Cheddar, LTO, Baked Potato Wedges