



## Plated Options

- Romaine, scallions, mozzarella blend, garlic croutons, roma tomatoes, English cucumbers, with house made ranch or balsamic dressing •
- Romaine, parmesan cheese, garlic croutons, tossed in Caesar dressing •
- mixed greens, citrus, pine nuts, manchego cheese, garnished with a pancetta crisp & tossed in a Sherry Shallot Dressing •
- mixed greens, tarragon aioli, red onion & garnished with a pancetta crisp & tossed in a Red Wine Vinaigrette •

### Salads

Balaban's' salad \$8

Classic Caesar salad \$8

Heart of Palm salad \$8

Grilled Asparagus salad \$8

### Pasta Entrées

\*cheesy garlic bread included with all pasta entrees

Lobster Ravioli \$22

• lobster stuffed ravioli with pine nuts, arugula & fennel, tossed in a sherry shallot vinaigrette with a lobster buerre blanc.

Pasta Ligurian \$24

• shrimp, walnuts, feta cheese & sun-dried tomatoes. •

### Vegetarian Entrée

\*entrée includes choice of starch & vegetable

Eggplant Roulade \$18 (V) (GF)

• lightly breaded, with goat cheese, hen of the woods mushrooms, pine nuts, spinach, tomato raqu & lemon buerre blanc •

### Chicken Entrées

\*entrée includes choice of starch & vegetable

Balaban's Classic Stuffed Chicken \$24

• 5 oz. breast, stuffed with shitake mushrooms, caramelized onions, goat cheese & arugula •

Chicken Paillard \$26

• 5 oz. breast, lightly breaded with artichoke hearts, tomatoes, olives & a lemon buerre blanc •

### Pork Entrées

\*entrée includes choice of starch & vegetable

Roman Style Pork Tenderloin \$20

Slow Roasted Pork Loin \$20

• with Fuji Apple stuffing •

### Beef Entrées

\*entrée includes choice of starch & vegetable

Beef Tenderloin \$30

Balaban's Classic Beef Wellington \$32

\*\*Seasonal seafood selections\*\*

Alaskan Halibut (Market price)

• available March thru November •

King Salmon (Market price)

• available May thru September •

### Seafood Entrées

\*entrée includes choice of starch & vegetable

Alaskan Salmon \$28

• 5 ½ oz. filet, pan-seared •

Mahi Mahi \$28

• grilled or pan-seared •

Bacon Wrapped Scallops \$28

• 4 pan-seared scallops •

Salmon Wellington \$32

• 5 oz. filet, wrapped in a puff pastry •

Ahi Tuna (Market price)

• grilled or pan-seared •

Chilean Sea Bass (Market price)

• 5 ½ oz. filet, pan-seared •