



Dinner Menu

Entrées

*Served with your choice of Homemade Soup or Tossed Garden Salad,
Starch, Vegetable du jour, Rolls and Butter.*

- Baked Boston Scrod**.....\$18.²⁵
*Scrod Fillet with Ritz Cracker Crumbs, baked with Butter, Lemon Juice and
a splash of Wine.*
- Red Snapper, Sautéed Grenobloise**.....\$22.²⁵
*Snapper Fillet dusted in Seasoned Flour, Sautéed in Butter with Capers
and Lemon.*
- Sugar Seared Salmon with Pineapple Orange Salsa**\$18.⁵⁰
*Salmon Fillet glazed with sugar and seared. Served with a sweet Pineapple
Orange Salsa.*
- Calves Liver Lyonnaise**.....\$18.⁵⁰
*Our Signature Dish! Thinly sliced pan fried Calves Liver, smothered with
caramelized Onions and served with Bacon.*
- Escallops of Pork with Mustard Cream Sauce**\$18.²⁵
*Slices of Pork dusted in Seasoned Flour, Sautéed in Butter with a Touch of Dijon
Mustard then finished with Cream.*
- Veal Oscar**.....\$20.⁹⁵
*Lightly breaded Veal Cutlet sautéed in Butter, garnished with
Asparagus Spears and Lump Crab Meat, finished with Béarnaise Sauce.*
- Filet Mignon**.....\$24.⁰⁰
*A perfectly aged 6oz Filet Mignon, seasoned and grilled just the way you want,
smothered with sautéed Mushrooms.*
- New York Cut Sirloin Steak Gorgonzola**\$24.⁹⁵
*A 12oz. N.Y. Cut Sirloin Steak, broiled to your liking, topped with
Gorgonzola Herb Butter.*
- Chef's Special**.....**Priced Daily**
*A different selection prepared daily, something new and different, a favorite or
maybe a classic. Ask your server for tonight's selection.*

ERROL ESTATE MEMBER DISCOUNT 20%

The consumption of raw or under cooked meats is associated with food born illness.

(Revised 6-09)

All prices subject to 18% Service Charge and 6.5% Sales Tax.



Appetizers

Homemade Soup of the Day	cup.....\$3. ⁸⁵	bowl.....\$4. ⁷⁵
French Onion Soup Au Gratin\$6. ⁵⁰	
Crab Cakes <i>with Mustard Cream Sauce</i>\$11. ²⁵	
Cheddar Cheese Ball <i>with Crackers</i>\$4. ⁹⁵	
Mozzarella Sticks <i>with Marinara Sauce</i>\$8. ⁷⁵	

à la carte Salads

Tossed Garden Salad <i>with choice of dressing</i>\$3. ⁶⁰
Caesar Salad <i>with Parmesan Cheese & Croutons</i>\$6. ²⁵
Beverages: <i>Coffee, Iced Tea, Fountain Drinks</i>\$2. ²⁵

On the Lighter Side

Coconut Chicken Salad	\$11.⁹⁵
<i>Mixed Field Greens with Strawberries, Grapes, Mandarin Orange sections and Pineapple, topped with Coconut Chicken Fingers and Walnuts served with Poppy Seed dressing.</i>	
Quesadilla	\$12.²⁵
<i>An Errol Favorite. Grilled Tortilla with diced Chicken, Tomato, Mushrooms, Scallions and Cheddar Cheese, served with Guacamole, Sour Cream & Salsa.</i>	
Open Face Beef Tenderloin Sandwich	\$14.⁹⁵
<i>Grilled 4oz Filet Mignon served open face on toast, topped with fried Onions and Béarnaise Sauce. Your choice of French Fries or Fresh Fruit.</i>	
The Errol Burger	\$10.⁹⁵
<i>Broiled 8oz Ground Beef Patty served on a toasted Kaiser Bun with Lettuce, Tomato, Onion and Pickle. Your choice of French Fries or Fresh Fruit.</i>	
<i>with American, Swiss or Provolone Cheese add \$.50</i>	
<i>with Bacon or sautéed Mushrooms add \$.75</i>	
<i>Substitute Onion Rings for French Fries add \$1.25</i>	

(Allow additional time for orders cooked Medium Well to Well.)

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