

SEVERANCE HALL RESTAURANT



APPETIZERS

CRAB CAKE* 14

Lump crab/mixed greens/Pommery mustard sauce/
red tobiko

CALAMARI* 16

Shaved carrots/green onions/ sweet chili sauce

WILD MUSHROOM STRUDEL 12

Mushroom ragout wrapped in phyllo dough/port wine
glaze

ARTISAN CHEESE BOARD 16

Artisanal cheeses/fig paste/olives/honeycomb/
crackers

Add cured meats: 7

MUSSELS PROVENCAL* 12

PEI mussels/white wine/garlic/basil/tomato/olives/
cracked black pepper served with garlic crustini

SALADS

MARIGOLD SALAD 10

Arugula/strawberry/tomato/orange segments/
balsamic vinaigrette

GREEK SALAD 11

Hearts of romaine/cucumbers/tomato/ red
onion/Kalamata olives/feta/Greek dressing

CAESAR SALAD 10

Romaine/garlicky croutons / shaved parmesan
Reggiano/ house-made Caesar dressing/cracked black
pepper

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

BRAISED SHORT RIB* 30

White cheddar grits/roasted brussel sprouts/ Marsala
demi-glaze

VEAL MEATLOAF* 28

Cauliflower mashed potatoes / broccolini/
marsala wine reduction

AIRLINE CHICKEN BREAST* 26

Oven roasted/rosemary garlic potatoes/ boursin cheese /
pan jus

PAN ROASTED SALMON* 30

Cauliflower mashed potatoes/ seasonal vegetables/ginger
soy glaze

FLORIDA BLACK GROUPER* 32

Cauliflower mashed potatoes /brown butter, lemon,
capers

LOBSTER PAPPARDELLE 28

Lobster tail meat/ pappardelle pasta/spinach/tomatoes/
alfredo sauce with Reggiano

MEDITERRANEAN COUSCOUS 22

Spinach/ roasted peppers/ garlic/ wild mushrooms/olive
oil

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE 9

CHOCOLATE MOUSSE CAKE WITH BERRY SAUCE 10

KEY LIME PIE WITH FRESH BERRIES AND CREAM 11

FRESH BERRIES/SWEETENED CREAM 9