

The Rose Hunt Room At Fox Hollow

Cold Appetizers

- Caprese** 9
fresh mozzarella, vine ripe beefsteak tomatoes, & roasted red peppers, topped with a chiffonade of fresh basil and extra virgin olive oil dressing
- Fox Hollow Shellfish Medley** 17
clams, oysters, jumbo shrimp, and Maryland lump crab meat
- Melon and Prosciutto di Parma** 9
sliced seasonal melon topped with Italian cured ham & crowned with California Strawberry
- Clams or Oysters on the half shell** 9
Served with cocktail sauce
- Shrimp Cocktail** 11
poached prawns served with a spicy cocktail & our house Cardinale sauce

Hot Appetizers

- Maryland Crab Cakes** 13
Chesapeake lump crabmeat breaded, sautéed & drizzled with a roasted red pepper champagne remoulade
- Portabella Basilica** 10
Portobello mushroom marinated in balsamic vinegar stuffed with roasted peppers, fresh mozzarella, & basil
- Fried Calamari** 10
prepared golden brown and served with a spicy marinara sauce
- Vongole Oreganate** 8
Littleneck clams topped with Italian style herb breadcrumbs, baked in their natural juices

Soups

- French Onion** 7
A traditional blend of caramelized onions in a Sherry wine beef broth, topped with toasted crouton & a melted trio of select cheeses
- Soup du jour** P/A

Salads

- Fox Hollow** 6
a blend of crispy California lettuce served with vine ripe tomatoes, hearts of palm, & select bell peppers, topped with our house vinaigrette
- Chilled Maine Lobster Salad** 14
a blend of baby seasonal greens tossed in a fresh herb cream dressing topped with poached Maine lobster
- Caesar** 7
hearts of Romaine & toasted garlic croutons tossed in a Dijon anchovy lemon dressing covered with Parmesan cheese shavings
- Pennsylvania Spinach** 14
fresh garden leaves, crispy Hickory smoked bacon, chopped hard-boiled eggs, & Bermuda onions coated with a warm balsamic vinegar dressing **(For Two)**

Pasta & Risotti

- Tortelloni della Nonna** 17
homemade tri-color cheese semolina pasta sautéed with early June peas & Parma prosciutto, in a classic Alfredo sauce
- Ravioli di Magro** 16
large homemade cheese filled semolina pasta sautéed with fresh sage & walnuts, in a Gorgonzola Mascarpone cheese sauce
- Homemade Gnocchi Bolognese** 18
homemade pasta pillows accompanied by a fresh meat sauce
- Penne alla Vodka** 16
Rigati style semolina pasta with imported vodka, fresh Roma tomatoes & a touch of cream
- Risotto of the day** P/A
Prepared fresh daily



Entrées

From the Grill

Filet Mignon Gorgonzola center cut tenderloin, topped with melted Italian Bleu cheese & Port wine demi glaze	32	Surf and Turf 7 oz... broiled Maine lobster tail & grilled filet mignon served with drawn butter, and a béarnaise sauce	38
N.Y. Shell Steak 18 oz. grilled to perfection and topped with black truffle butter	32	Chateaubriand for Two Slices of prime center cut filet mignon served With a bouquetiere of vegetables, stuffed vine Ripened tomatoes & béarnaise sauce	64
Lamb Chops alla Basilica double cut rack of American baby lamb roasted with goat cheese in a balsamic reduction	36	Rack of American Baby Lamb for Two Dijon herb crusted, roasted to perfection Accompanied by a bouquetiere of vegetables and stuffed vine ripened tomatoes	66
Grilled Veal Chop milk fed center cut veal chop grilled to order	34		



All our beef is Aged Certified Angus

From the Sea

Salmon Calamata fillet of pan roasted Norwegian salmon with a calamata olive crust & fresh herbs	21	Chilean Sea Bass Aqua Pazza warm water South American fillet poached in fresh seafood stock with zucchini, squash, tomatoes & saffron served with cous cous	24
Blackened Tuna pan seared center cut of sashimi grade steak lightly coated with our Chef's blend of Cajun spices	24	Shrimp Scampi broiled prawns in a traditional herb butter, garlic & white wine sauce	23
Caribbean Dusted Red Snapper Fresh fillet of Red Snapper with Caribbean spices served with a pear and mango coulis	23	Dover Sole Meuniere an English fillet lightly sautéed in a classic butter, lemon, & white wine sauce (Tableside Filet)	32

All Above Entrees Can Be Grilled or Broiled Upon Request

Veal & Poultry

Vitello Saltimbocca sautéed medallions of milk fed veal topped with prosciutto & sage	21	Pollo Balsamico sautéed French breast of chicken topped with melted mozzarella cheese in a balsamic vinegar sauce accompanied by grilled asparagus & a stuffed vine ripe tomato	19
Veal Portofino sautéed scaloppines of milk fed veal crusted with parmesan bread crumbs in a light lemon white wine sauce	21	Semi Boneless Free Range Chicken Half chicken prepared pan roasted in an olive oil sage sauce accompanied by sautéed escarole	19
Veal Chop Alla Rustica Breaded chop pan fried served on top of baby greens balsamic dressing	29	Duck al 'Orange crisp roasted Long Island duckling topped with a classic Grand Marnier sauce (Prepared Tableside)	22

All Entrees Are Served With Our Chef's Selection of Fresh Garden Vegetable.

