



MENU SAMPLING • *american*

### *Appetizer*

- Jumbo Shrimp Cocktail with lump crabmeat and James River cocktail sauce
- Cheese Plate Trio with Strawberries – Chef's daily selection of cheeses
- Tuna Sashimi Stack with Asian Slaw

### *Soup*

- Crab Bisque with lump crab in cream Courvoisier and Sherry

### *Salads*

- Arugula and Field Green Salad**  
Grilled leeks, Roquefort croutons and roasted tomato vinaigrette
- Mediterranean Salad**  
Tender greens tossed with asparagus, hearts of palm, shaved red onion in a shallot vinaigrette with truffle oil and ricotta salatta croutons

### *Entrees*

- Cedar Plank Grilled Salmon**  
With a raspberry Chipotle glaze, sweet onion chutney on a bed of fingerling potatoes, spinach and leek hash
- Roasted Rack of Lamb jus lie**  
With a sundried tomato pesto crust with Yukon gold potatoes and goat cheese gratin
- Asian Fusion Pan Seared Scallops and Shrimp**  
In a lemon grass and basil curry cream sauce with jasmine rice
- Calypso Glazed Mahi Mahi**  
In a roasted corn tomato and sweet onion salsa with fingerling potatoes, spinach and leek hash
- Chargrilled Certified Angus Beef™ Filet Mignon**  
In a roasted garlic demi and roasted golden oyster mushrooms with Yukon gold potatoes and goat cheese gratin

### *Maitre d' at Table*

*Our wonderful Maitre d' will prepare all of these exquisite dishes at your table.*

#### **Caesar Salad**

Antiquities famous tableside Caesar salad

#### **Chateaubriand Bouquetiere, Béarnaise and Bordelaise (for two)**

CERTIFIED ANGUS BEEF™ tenderloin served on wooden Chateaubriand board with bouquet fresh vegetables and mushroom style new potatoes, bordelaise and béarnaise sauces

#### **Pearls of the Sea**

Scallops, shrimp and crabmeat sautéed tableside with Madeira cream sauce over linguine

#### **Bananas Foster**

Sautéed in butter with honey and brown sugar, flambéed with crème de banana and served on vanilla ice cream

#### **Pineapples Paradise**

Pineapples flambéed with macadamia nuts and Myer's dark rum, and served on vanilla crème brûlée

#### **Strawberries Romanov**

Fresh strawberries sautéed in honey and cinnamon flambéed with Grand Marnier, and served on vanilla ice cream

### *Delightful Desserts*

- Chocolate Dream, Apple Tart with Ice Cream, French Berry Tart, New York Cheese Cake, Antiquities Chocolate Pyramid

*Selected one of 50 Best Restaurants by Hampton Roads Magazine.*

*Chef Erica Nestler compliments the area's finest wine selection with nightly features including filet mignon, the area's freshest seafood, oven roasted rack of lamb, pan-seared gold label duck breast, a daily Atkins "low carb" feature and an expertly prepared vegetarian specialty. Tableside offerings nightly include Chateaubriand Bouquetiere, Béarnaise & Bordelaise for two and flambéed Strawberries Romanov.*



See our ad in Hampton Roads Magazine