

Wyndham

The Alumnae House of Bryn Mawr College

-Meat Entrées-

Slow Roasted Prime Rib with Merlot Sauce \$39.50

Filet Mignon with String Fried Onions and Peppercorn Demiglace \$45.50

Roasted Beef Tenderloin with Applewood Bacon & Bourbon Sauce \$41.50

Espresso Pork Tenderloin with Macadamia Nuts \$30.00

Rosemary Parmesan Crusted Lamb chops with Dijon Basil Sauce \$46.50

BBQ Pork Tenderloin with Chutney Bourbon Glaze \$29.00

Apple & Cornbread Stuffed Pork Chop with Jack Daniels Sauce \$27.25

-Poultry Entrées-

Roasted Cornish Game Hens with Madeira & Wild Mushroom Sauce \$26.75

Chicken Mediterranean \$29.25

Herb Baked Lemon Chicken \$26.00

Sauteed Chicken, Spinach & Fontina Cheese in a Sherry Sauce \$27.75

Turkey Cutlets Forestier \$27.75

Chicken Breasts with Marsala Wine Sauce \$26.75

Grilled Turkey Breast with Cranberry, Orange and Rosemary Glaze \$26.75

Feta Cheese & Herb Stuffed Chicken with Tomato Caper Sauce \$29.50

Turkey Cutlets Piccata \$27.00

Chicken Florentine \$27.75

*Entrée selections include soup **or** salad,
fresh vegetable accompaniments, rolls, butter and dessert.*

20% Gratuity and 6% Sales Tax will be added to all charges.

03/06