SOUP

Variety of Soup de Jour 5

SALAD

Welcome

HOUSE 5
Iceburg, Cucumber, Tomato, Radish, Carrot

CEASAR 5
Romaine, Crouton, Parmesan

APPETIZERS

GORGONZOLA FONDUE 13
Gorgonzola, Garlic, Cream, Focaccia

SHRIMP BRUSCHETTA 15
Roasted Pepper, Onion, Sundried Tomato, Arugula, Crustini

CRAB CAKE 16
Mango, Sriracha, Seaweed, Panko

SEA SCALLOPS 17
Maple, Mustard, Bacon, Arugula

ANTIPASTO 17
Prosciutto, Sopresatta, Parmesan, Sharp Provolone, Roasted Bell Pepper, Roasted Tomato
Artichoke, Olive, Baby Greens, Olive Oil, Balsamic, Cracked Pepper, Celtic Sea Salt

PASTA

SEAFOOD ESCAPADE 37
Shrimp, Sea Scallop, Crab, Lobster, Dill, Parmesan Cream Sauce, Linguini

PROSCIUTTO PARMESAN 28
Prosciutto, Artichoke, Roasted Red Pepper, Tomato, Scallion, Fresh Herbs
Parmesan Cream Sauce, Gemelli

CHICKEN ARTICHOKE 29
Chicken, Spinach, Artichoke, Tomato, Garlic, Shallot, Fresh Herbs,
White Wine, Cream, Gemelli

CHICKEN

ROASTED CHICKEN BREAST 27
Fresh Herbs, Lemon, White Wine, Demi-Glace, Red Potato Mash

BEEF

STEAK FRITES 32
12 oz. Black Angus NY Strip, Pomme Frites, Roasted Garlic Aioli

COMPOUND NY STRIP 33
12 oz. Black Angus NY Strip, Compound Butter, Red Potato Mash

WILD MUSHROOM FILET MIGNON 37
6 oz. Black Angus Tenderloin, Wild Mushroom, Cognac Cream Sauce, Red Potato Mash

GORGONZOLA FILET MIGNON 37
6 oz. Black Angus Tenderloin, Gorgonzola, Red Wine, Demi-Glace, Russet Cheddar Cake

THANK YOU FOR VISITING

Inform server of any food allergies or special dietary needs.

Rainbow Shores

Thanks for understanding~from scratch entrees are individually chef prepared and take time.

A 20% gratuity is added to parties of 6 or more.