

The Hay-Adams

First Course

Soup of the Day

\$9

Roasted Natural Grown Tomato and Basil Soup

\$9

Seasonal Mixed Greens

Dijon Mustard Vinaigrette

\$9

Caesar Salad

Heart of Romaine Lettuce, Country Croutons, Fresh Italian Anchovies

Caesar Dressing

\$10

Steamed Jumbo Green Asparagus and Diver Scallops

Mushroom Ceviche, Ginger Mustard Vinaigrette

\$18

Italian Buffalo Mozzarella Salad

Tomato and Basil Tartare, Aged Balsamic Vinegar

\$15

Main Course

Special of the Day

Ratatouille Ravioli

*Topped with Sautéed Diver Scallops and Black Tiger Shrimp
Fennel and Thyme Broth*
\$27

Pan Seared Maryland Jumbo Lump Crab Cakes

*Green Onion Mashed Potatoes
Red Pesto and Lemon Sauce*
\$29

Sautéed Chilean Sea Bass

Creamed Potatoes with Herb Boursin Cheese, Corn and Sundried Tomato Sauce
\$28

Roasted Organic Eberly Chicken Breast

Tarragon Cream, Baby Bok Choy, Basmati Rice
\$26

Natural Sautéed Veal Scaloppini

Baby Spinach, Pennsylvania Mushrooms, Roasted Chateaux Potatoes
\$29

Char Broiled Black Angus Beef Tenderloin and Jumbo Shrimps

Porcini Gnocchi and French Green Beans
\$30

Grilled 10oz Kobe Beef Burger

Caramelized Cippolini Onions, French Fries
\$27

Grilled Seasonal Vegetables

*Asparagus, Yellow and Green Zucchini, Peppers,
Portobello Mushroom Balsamic and Rosemary Sauce*

\$18

Light Fare

Hay Adams Cobb Salad

*Romaine Hearts, Lightly Smoked Turkey, Avocado, Blue Cheese Crumbles, Bacon, Egg and
Thousand Island Dressing*

\$18

Asian Style Grilled Ahi Tuna Salad

Red and Green Peppers, Tomatoes and Cucumber

Lime and Cilantro Dressing

\$19

Red and Yellow Beetroot Salad

Vermont Goat Cheese, Apples, Caramelized Walnuts, Endive and Arugula Greens

\$17

Light Free Range Chicken Salad

Diced Celery, Roasted Pine Nuts, Fine Slices of Honeydew and Cantaloupe Melon Berries, Nonfat

Natural Yogurt Dressing

\$18

Exotic Fruit Plate

Seasonal Fresh Sliced Fruits with Low Fat Cottage Cheese

Raspberry or Mango Sorbet

\$17

Executive Chef Peter Schaffrath

*For the overall comfort and enjoyment of our guests,
we ask that all cellular devices be turned to silent mode.*