

Dinner

Starters

Delano's

- Cozy Lentil Soup with Delicata Squash (HK)** \$5.00
Green lentils, squash, kale, carrots, onions, celery, extra virgin olive oil, curry, cumin, turmeric, coriander, and cinnamon
- French Onion Soup** \$5.00
Classic French onion soup topped with a croûton and a blend of Swiss and Gruyere cheeses
- Delano's Steakhouse Wedge** \$8.00
Iceberg lettuce wedge, bacon, Maytag blue cheese, crispy onions, caramelized pecans, and white balsamic reduction
- Heirloom Tomato and Baby Burrata Cheese** \$8.50
Fresh basil, aged balsamic, and olive oil
- Fruit Cup** \$5.00
A medley of diced fresh seasonal fruit

Entrées

Your entrée selection includes a small house salad or the soup of the day, and two accompaniments.

- Braised Short Ribs of Beef with Roasted Vegetables (HK)** \$21.00
Red wine braised short ribs of beef and roasted vegetables seasoned with traditional Moroccan spices
- Roast Chicken** \$15.00
Our chicken is roasted crisp and juicy with a choice of white or dark meat, served with chicken gravy.
- Vegetarian Tagine** \$17.00
Spicy vegetable stew seasoned with cumin, cinnamon, and ginger served over couscous

From the Chef's Table

- Filet Mignon** \$34.00
Pan-seared filet of beef served on a bed of fresh sautéed spinach, topped with blue cheese and frizzled onions, served with a baked potato and sautéed mushrooms
- Prime NY Sirloin Steak & Shrimp Scampi** \$36.00
Prime New York Sirloin pan-seared with garlic butter, shrimp, and mushrooms accompanied with oven-roasted potatoes and green beans with thyme
- Cedar Plank Salmon** \$21.00
Salmon rubbed with Dijon mustard and brown sugar roasted on a cedar plank to produce a delicate texture and rich smoky flavor, served with rosemary potatoes and balsamic roasted carrots
- Lamb Kebabs with Quinoa Tabbouleh (HK)** \$21.00
Lamb cubes marinated in lemon, olive oil and herbs served over a cool quinoa tabbouleh seasoned with mint, parsley, and zesty dressing, garnished with roasted miniature aubergine
- Chicken Wellington** \$18.00
Boneless chicken breast topped with duxelles then wrapped in puff pastry, baked until golden brown. A light sauce supreme finishes this dish to perfection

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

The Landing Alexandria is a Silverstone / Watermark Retirement Community

PIZZA AND FLAT BREAD

Bianca Pizza with Artisan Bread Baker's Dough \$14.00

This elegant "white" pizza has endless possibilities and variations. Pizza Bianca becomes more exotic with the addition of infused oils, pancetta, or a vibrant garnish of fresh arugula

Flatbread - Your Way \$13.00

Pick a sauce - marinara or pesto - next - choose any or all - pepperoni, sausage, grilled chicken, mushrooms, peppers, onions, sliced tomatoes, fresh basil, mozzarella, or shaved Asiago

Vegetarian Delight Pizza with Whole Wheat Dough \$10.00

Sweet peppers, onions, mushrooms, diced zucchini, diced tomatoes, and mozzarella cheese

Accompaniments

Vegetable Rice Pilaf \$4.00 **Grilled Asparagus** \$5.00

Whipped Sweet Potatoes \$4.00 **Broccoli Rabe** \$4.00

Baked Potato \$4.00 **Sautéed Green Beans** \$4.00

Desserts

Crème Brulee \$6.00

A rich chilled stirred custard sprinkled with sugar then caramelized, creating a delicious flavor and texture contrast to the smooth, creamy custard

Banana Cream Pie \$5.00

Old fashioned banana pudding in a pie shell adorned with creamy whipped topping

Peach Bread Pudding \$5.00

Fresh peaches are spiced and roasted then baked into a creamy cinnamon and sugar custard creating a rich bread pudding

Sugar-Free Cheese Cake with Blueberry Sauce \$6.00

Classic cheesecake only sugar-free finished with a sugar-free blueberry sauce

Ice Cream, Sugar-Free Ice Cream or Sorbet \$4.00

Beverages

Coffee - Decaffeinated Coffee - Hot Tea - Iced Tea \$2.65

Milk \$2.50



(HK) & Healing Kitchens nourishing recipe for health and vitality

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