



TURNER'S

COCKTAILS • CUISINE

AT THE CANTERBURY HOTEL

DINNER

(SERVED 5:00PM - 10:00PM)

SOUPS - SALADS - APPETIZERS

Soup duJour — \$5

Lobster Bisque — \$8

Diann's Chicken Velvet — \$7

Spinach and Pear Salad — \$10

Spiced Pears, Scallions, Gorgonzola, Candied Walnuts, Chopped Pecans, Apple Cider Vinaigrette

Baby Iceberg Wedge — \$9

Baby Iceberg Lettuce, Pancetta, Pine Nuts, Gorgonzola, Roasted Red Pepper, Ranch Dressing

Caesar Salad — \$8

Hearts of Romaine, Baby Red Romaine, Piave Vecchio Cheese, Garlic Croutons

Shrimp Cocktail — \$13

Jumbo Gulf Prawns with Spicy Cocktail Sauce

Ahi Tuna and Tasman Salmon Tartare — \$13

Baked Wonton Cups, Pickled Ginger, Wasabi Cream Sauce, Shredded Carrot, Avocado, Preserved Lemon

Sauteed Jumbo Lump Crab Cake — \$17

Corn and Leek Fondue, Roasted Pablano Aoili, Roasted Red Pepper Sauce, Fried Potatoes

ENTREES

Risotto a la Taylor — \$15

Risotto Cooked with House-Made Vegetable Stock and Served with Seasonal Vegetables

Chicken Boursin — \$23

Amish Chicken with Roasted Potatoes, Seasonal Vegetables and Tomato Nage Sauce

Turner John's Chicken Marsala — \$21

Pan-Fried Cutlet with a Marsala and Mushroom Sauce, Roasted Potatoes, Marinated Tomatoes, Broccoli and Peppers.

Ahi Tuna Tempura — \$25

Scallion Crusted Sushi Grade Tuna, Sauteed Spinach, Pickled Ginger, Orange Ponzu Sauce

Pecan Crusted Tasman Salmon — \$29

Sweet Potato Mash, Seasonal Vegetable, Vanilla Citrus Brandy Sauce

Pan Seared Mero Sea Bass — \$35

Three Cheese Risotto, Seasonal Vegetables, Tomato Nage Sauce

Dover Sole — \$49

Fileted Table-Side, Served with Herb Roasted Potatoes, Asparagus, Meuniere Sauce

Turner Trio — \$21

Mini Beef Wellington, Three Cheese Risotto, Mini Crab Cake

Grilled 12oz. Center Cut NY Strip — \$32

Herb Roasted Potatoes, Asparagus, Pineapple Chutney, House Red Wine Sauce

Grilled 8oz. Filet Mignon — \$36

House Cut Filet, Yukon Gold Mash, Asparagus, Pineapple Chutney, Gorgonzola Wonton, House Red Wine Sauce

BBQ Berkshire Pork Chops — \$21

House Made BBQ Sauce, Sweet Potato Mash, Seasonal Vegetables, Pineapple Chutney

Australian Lamb Chops "Three Ways" — \$40

Vegetable Ratatouille, Sweet Corn Salsa, Yukon Gold Mash, House Red Wine Sauce, Mint Sauce

Fresh Pasta and Meatballs — \$19

Lamb, Beef Tenderloin, and Ground Beef Meatballs Stuffed with Fontina Cheese
Served Over Fresh Pasta with Roasted Squash and Roasted Tomato Cream Sauce

CANTERBURYHOTEL.COM