

## Spring 2009 Lunch/Dinner Menu – Acela Club

### **Soups and Salads**

Metropolitan Clam Chowder  
Spring Vegetable Soup with Basil  
Mixed Greens with Lemon & Extra  
Virgin Olive Oil  
Arugula & Buffalo Mozzarella Salad  
Chopped Vegetable & Blue Cheese  
Salad

### **Antipasti**

Buffalo Mozzarella & Confit Tomatoes  
Roasted Beef & Goat Cheese Salad  
Braised Artichokes with Lemon &  
Thyme  
Grilled Spring Vegetable Caponata  
Tuscan White Beans & Rock Shrimp  
Roasted Peppers & Pine Nuts  
Panzanella Salad

### **Butcher Block**

Prosciutto di San Daniele  
Spiced Calabrese Salami  
Lomo Cured Pork Loin  
Saucisson Sec  
Selection of Artisanal Cheeses  
Martinated Olives  
Raisin Walnut Bread

### **Al Forno**

Tribeca Caesar Salad with White  
Anchovies  
Italian Flatbread with Sea Salt & Herbs  
Baked Garganelli with Short Rib  
Bolognese  
Macaroni & White Cheddar with  
Pancetta

### **Entrees**

Miracle Mets Burger  
Smoked BBQ Ribs  
Grilled Skirt Steak  
Spit Roasted Lemon & Herb Chicken  
Heritage Pork Porchetta  
Rosemary Rubbed Prime Rib of Beef  
Jumbo Lump Crabcakes  
Grilled Swordfish