

CICADA CLUB

DINNER MENU



APPETIZERS

"The Trocadero" Tuna Tartar with Avocado, Radish and Ginger-Garlic Sake Sauce	19-
Grilled Calamari Steak with Pan Seared Polenta, Sun-Dried Tomatoes and Lemon Mustard Sauce	18-
Tiger Shrimp Stuffed with Lump Crab Wrapped in Kataifi with Trio Caviar Sauce	19-
Blini with Scallops, Wasabi Caviar, Radicchio Strings and Basil Vinaigrette	17-
Ollie Hammond's Baked Goat Cheese with Apple, Pear and Apricot Sauce	17-
Burrata with Oven-Dried Cherry Tomatoes	16-
Perino's Pan Baked Asparagus with Parmigiano	14-
Grilled Polenta with Shrimp, Coriander, Avocado Cubes and Arrabbiata Sauce	17-



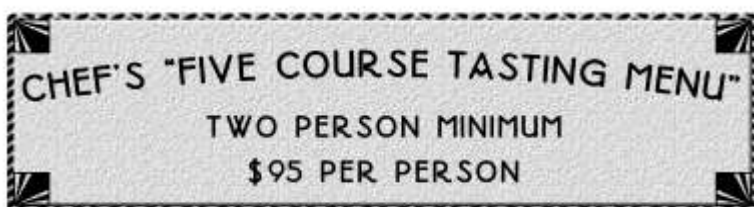
SALADS

"The Mocambo" Mixed Greens with Corn, Hearts of Palm and Cherry Tomatoes in Basil Vinaigrette	12-
Insalata di Prosciutto Crudo with Watercress and Arugula, Golden Raisins, Pears and Apple Cider Vinaigrette	14-
Romanoff's Smoked Chicken with Celery, Romaine and Apple Cream Sauce	17-
Ambassador Hotel Iceberg Wedge, Smoked Applewood Bacon, Red Onion, Creamy Gorgonzola Vinaigrette	14-
Duo of Endive with Arugula, Granny Smith Apples, Truffle Cheese, Caramelized Hazelnuts, Cider Vinaigrette	14-
Ciro's Caesar Salad with Parmesan Crisp and Garlic Puff	12-
Crab and Asparagus Salad with Spicy Lemon Sauce	16-



SOUP

Soup of the Day	12-
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Chef Suzay Cha

 **PASTAS**

"The Player's" Penne Arrabbiata with Crab a la Elmer	23-
"Red Car" Fettuccine with Filet Mignon Traditional Bolognese Sauce	24-
"Pacific Seas" Risotto Di Mare with Scallops, Shrimp, Lobster and Lentils and a Touch of Curry	24-
Gnocchi of the Day (Chef's Choice)	21-
Spaghetтини Tricolore with Arugula, Radicchio and Endive Topped with Petit Radish and Truffle Cheese	22-
"Cocoanut Grove" Smoked Chicken Ravioli with Asparagus in a Pink Sauce	22-
Earl Carroll's Lobster Linguine with Tomatoes in Parsley Garlic Sauce	28-

 **ENTREES**

Veal Chop "Trocadero" Wrapped with Applewood Smoked Bacon, Sautéed Potato, Bietola and Black Pepper Vermouth Sauce	40-
Sea Bass with Warm Iceberg Slaw, Corn, Crispy Phyllo and Herb Nage Sauce	37-
"Moulin Rouge" Chicken Fricassee with Summer Vegetables, Walnuts and Light Tomato Sauce	29-
Duck with Sweet Potato Fries, Grilled Zucchini and Orange Mustard Sauce	36-
Grilled Lamb with Apple Tempura, Cashews and Light Horseradish Sauce	38-
"Maxwell's Special" Filet Mignon with Three Colored Mashed Potatoes and House Demi-Glace	40-
Sardi's Grilled Dover Sole with Sautéed Spinach, Roasted Potatoes and Lemon Herb Sauce	42-
Pistachio Crusted Salmon with Broccoli, Leek Mashed Potatoes and Caviar Lemon Beurre Blanc	38-
Mixed Grilled Fish (Please Ask Your Server for Daily Special)	M.P.

19% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

IN CONSIDERATION OF FELLOW DINERS, WE ASK THAT YOU REFRAIN FROM USING CELLULAR PHONES IN THE DINING ROOM



DESSERTS

CICADA CLUB CHOCOLATE MOLTEN CAKE

With Macerated Fresh Berries, Vanilla Crème Anglaise & Chocolate Streusel
Served with Orange Gelato

CHARLES FOSTER KANE'S FRESH BERRY COBBLER

Warm Fresh Berry Cobbler served with Vanilla Ice Cream

ALEXANDER & OVIATT'S CHOCOLATE MOUSSE TEAR

Dark Chocolate Mousse over a Chocolate Fudge Cake,
served with Fresh Raspberries, Champagne Raspberry Sauce and a Chocolate Cigarette

BROADWAY BERRY MARTINI

Fresh Berries served in a Martini Glass

PROHIBITION PROFITEROLE TRIO

Three Bite-Sized Profiteroles filled with Chocolate,
Vanilla and Caramel Sauce
Served with Fresh Berries and Chantilly Cream

CARROL STREET CRANBERRY PANNA COTTA

Served with Pomegranate Berries, Vanilla Bean Chantilly
with a Dried Cranberry Florentine

FRIVOLEZZE OF HANDCRAFTED COOKIES

SELECTION OF GELATOS AND SORBETS

ALL DESSERTS AND COOKIES \$9.50

**ARTISAN CHEESE PLATE WITH FRESH FRUIT
AND HOUSE-MADE COMPOTES \$18.00**

 **ESPRESSO DRINKS****LIQUID AFTER DINNER**

The Cicada Club serves an extensive library of specialty liquors and libations for your continued dining and after-dining pleasure. Please ask for the list from your server.

The Cicada Club proudly uses Alessandro Caffè Arabica Bean for our Coffee and Espresso. Available also in decaffeinated.

ESPRESSO	\$4.00
DOUBLE ESPRESSO	\$5.50
MACCHIATO	\$4.25
CAPPUCINO	\$4.75
CAFFÈ LATTE	\$4.75
CAFFÈ AU LAIT	\$4.75
CAFFÈ MOCHA	\$4.75

 **COFFEE DRINKS**

All Coffee Drinks enjoy the added indulgence of Whipped Cream. Available also in decaffeinated.

CICADA CLUB COFFEE Nocello Walnut Liqueur, Baily's Irish Cream & Brandy	\$10.00
IRISH COFFEE Bushmill's Irish Whiskey, Sugar & Cream	\$9.50
JAMAICAN COFFEE Tia Maria & Rum	\$9.50
KEOKE COFFEE Kahlua & Brandy	\$9.50
MEXICAN COFFEE Kahlua & Tequila	\$9.50

 **HOT TEA**

\$4.00

We serve a lovely array to finish out your dinner. Please ask your server for today's selections