APPETIZERS

GRILLED GRAPES
With Burrata Cheese, Toasted Bread and Balsamic Vinegar // 7.90

FRIED BRUSSELS SPROUTS
With Apple Saba Cranberries // 9.90

DUCK CONFIT CORN DOGS
With Whole Grain Mustard Sauce // 12.90

SEA SCALLOPS
Seared and Topped With Caponata on a Bed of Butternut Puree // 13.90

SALADS

SORIN’S SIDE SALAD
Fresh Crisp Greens, Asiago Cheese, Carrot, Cucumber, Pickled Red Onion and Herb Vinaigrette // 5.90

BEET SALAD
Candied Walnuts, Fennel and Blue Cheese // 10.90

TRADITIONAL CAESAR SALAD
Crisp Romaine, Garlic Croutons, Caesar Dressing and Shaved Parmesan Cheese // entrée 12.90

BRUSSELS SPROUTS SALAD
Duck Confit, Oranges and Orange Vinaigrette // 12.90

SOUPS

SOUP DU JOUR
cup 4.90 // bowl 6.90

BUTTERNUT AND APPLE CIDER SOUP
With Toasted Pumpkin Seeds
cup 4.90 // bowl 6.90

Two hundred years ago, a future leader was born in France. Twenty-eight years later, as a young Catholic priest, he would place his faith in Our Lady and boldly found the University of Notre Dame du Lac. His name was Father Sorin. The Bicentennial Celebration of Rev. Edward Frederick Sorin, C.S.C. culminates on Founders Day, October 13, 2014.
**FISH AND SEAFOOD**

**PECAN CRUSTED SALMON**
Bacon, Red Cabbage, New Potatoes and Whole Grain Mustard Sauce // 28.90

**FRA DIAVOLO CAPELLINI**
Seared Scallops and Sauteed Shrimp Tossed in a San Marzano Sauce // 26.90

**GREEK BELL PERCH**
Orzo Olive Salad and Red Pepper Lemon Emulsion // 26.90

**OVEN ROASTED GINGER CILANTRO COD**
Basmati Rice and Coconut Curry Broth // 26.90

**SAUTÉED DOVER SOLE**
Roasted Red Potatoes and Baby Carrots // 45.90

**GRILLED MAHI MAHI**
Tomato, Olive, Caper Sauce and Lemon Garlic Pasta // 27.90

**SIMPLE FISH**

**TILAPIA - SALMON MAHI MAHI - BELL PERCH - COD**
Sautéed or Grilled Fish Served with Fresh Vegetables and Your Choice of Rice or Roasted Garlic Mashed Potatoes // 26.90
Served Simply or with Your Choice of Béarnaise, Truffle Butter or Lemon Shallot Butter

**AGED HAND-CUT STEAKS**

**FILET MIGNON - RIBEYE DOUBLE R RANCH NEW YORK STRIP**
Served with Fresh Vegetables and Your Choice of Rice or Roasted Garlic Mashed Potatoes // 34.90

**CHEF’S SPECIALTIES**

**VEAL SCALLOPINI**
Grapes, Capers and Orzo // 28.90

**SPINACH RICOTTA STUFFED CHICKEN BREAST**
Sherried Wild Mushrooms and Garlic Sauce with Baby Carrots and Wild Rice // 24.90

**SPINACH AND ARTICHOKE**
With Spaghetti Squash topped with Asiago Cheese // 18.90

**ITALIAN BEEF RAGU**
Red Wine Braised Beef with San Marzano Tomatoes and Fresh Basil, topped with Shaved Asiago Cheese // 24.90

**VEGETARIAN**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.