

MENUS

Defense MOU Attaché Group (DMAG) FMS Orientation Hospitality
Food & Drink Expense for both days is \$ 44.00

Tuesday, 4 October

Total Cost per individual is \$ 44. Please fill out your information below (cell phone # requested in the event you must be consulted regarding a menu change) and make your meal/drink selections by placing a check-mark next to the item. Please be prepared to pay prior to boarding the bus to Wright-Patterson AFB the morning of October 4th. Cash only please. Exact amount will be greatly appreciated. Receipts will be provided prior to the conclusion of the event

Name: _____ Go by name: _____

Cell Ph #: _____ Office/Country: _____

Title: _____

Tuesday, 4 October Total Cost: \$ 27.50 per person
(please select your meal and drink preference below)

0730 Morning: Coffee, Hot Tea, Water & Danish Cost: \$ 6.50 per person

1130 Lunch Cost: \$ 15.00 per person
Lunch includes the following items:
Fresh Fruit Cup (pre-set)
Dessert: Cheesecake with fresh berry topping at
Rolls & butter Drinks: coffee, iced tea, hot tea

(please select your meal preference below)

_____ Smoked Turkey Wrap w/shaved lettuce, chopped tomatoes, mayo chutney, rolled in a fresh tomato flour tortilla.

_____ Black Forest Ham Wrap w/shaved lettuce, chopped tomatoes, mayo chutney, rolled in a fresh wheat flour tortilla.

_____ Nicoise Summer Salad w/salmon, placed on top of mixed greens w/roasted potatoes, eggs, tomatoes, olives, green beans, feta and parmesan cheese in red wine vinaigrette.

1400 Snack Cost: \$ 6.00 per person

Drinks: Coffee Hot Tea, Water, Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, Other drink_____

Trail Mix, Cookies, Potato Chips & Pretzels

Wednesday, 5 October Total Cost: \$ 16.50 per person
(please select your meal and drink preference below)

0730 Morning: Coffee, Hot Tea, Water & Danish Cost: \$ 6.50 per person

1130 Box Lunch Cost: \$ 10.00 per person
Lunch includes the following items:
Dessert: Chocolate Chip Cookie
Penne Pasta Salad & Banana

(please select your box lunch meal preference below)

_____ Smoked Turkey Wrap w/lettuce, chopped tomatoes, honey mustard rolled in a tomato flour tortilla.

_____ Roast Beef Sandwich, Havarti Cheese, Red Onion, w/lettuce, tomatoes, horseradish honey mustard mayo on a multigrain hearth baked roll.

_____ Albacore Tuna Salad on buttery croissant w/lettuce, tomato & sprouts

(Please select your drink below)

Drinks: Water____, Coke____, Diet Coke____, Pepsi____, Diet Pepsi____, Sprite____

Write in your drink preference if not listed above_____

Please notify us of any special requests or dietary restrictions:_____

Appetizers

Walnut Crusted Brie

Port wine & Lingonberry compote
with salted rye toast points - \$10

Escargot

Baked in a savory garlic butter - \$9

Shrimp Cocktail

Served with Lemon and
our spicy cocktail sauce - \$9

Maryland Crab Cake

With a Spiced remoulade - \$10

Soft Tacos

2 Baked flour tortillas filled with
your choice of protein, Asian jicama
slaw and key lime sour cream

Blackened Whitefish - \$9

Blackened Chicken - \$8

Blackened Veggies - \$7

Boneless Chicken Wings

With vegetable sticks & Ranch dressing
Asian or Buffalo style - \$8

Beef Carpaccio

Red onion, capers, olive oil, parmesan
cheese, pepper and horseradish aioli
With French baguette toast points - \$9

Roasted Red Pepper Hummus

Toasted Pita Bread & vegetable sticks - \$6

Baked Goat Cheese

Marinara sauce and fresh herbs.
Served with toast points - \$8

Soup du Jour - \$5

Baked French Onion

Soup Au Gratin - \$5

Tomato Basil Bisque - \$5

Salads

Wellington Derby Salad

Chopped romaine, roast chicken, tomato, applewood
bacon, avocado, hard boiled egg and bleu cheese
tossed in our signature red wine vinaigrette.

Entrée - \$14 Petite - \$9 Entrée side Substitute - \$5

Black & Bleu Chop Salad

Blackened salmon nuggets, sweet craisins, toasted walnuts
& bleu cheese crumbles on a bed of house greens.

Recommended with raspberry toasted sesame dressing. - \$14

Oriental Napa Cabbage Salad

Napa Cabbage, poached chicken breast, mandarin oranges, water
chestnuts, carrots, red & yellow bell peppers and black sesame
seeds. Tossed in our house made oriental dressing - \$14

Fried Goat Cheese on Mixed Greens

Walnut encrusted Goat cheese on a bed of mixed
greens with roasted tomatoes, toasted pine nuts
and a Cabernet balsamic vinaigrette. - \$14

Loaded Bleu Wedge

Iceberg wedge served with a dollop of
creamy bleu cheese dressing, applewood
smoked bacon, chopped tomatoes and carrots
Wedge - \$8 Entrée Side substitution - \$4

Classic Caesar Salad

House croutons, parmesan cheese and classic Caesar dressing
Entrée - \$9 Petite - \$5 Entrée Side Substitute - \$3
Chicken add - \$4 Salmon add - \$6 Grilled Shrimp add - \$6

Sandwiches

With House Made Potato Chips

American, Swiss, Mozzarella or Cheddar cheese, please add \$.60 Bleu Cheese, please add \$1.00
Substitute the Chips for a regular side item, please add \$2 or a Chef's Side Item, please add \$3

Classic Angus Burger – lettuce, tomato, onion and pickle on grilled Kaiser bun - \$8

Classic Fried Fish Sandwich – lettuce, tomato, onion and pickle on grilled Kaiser bun - \$8

Classic Grilled Chicken Sandwich – lettuce, tomato, onion and pickle on grilled Kaiser bun - \$8

The Wellington Burger – Bacon, Swiss and Onion Strings with BBQ Sauce
on grilled pretzel bun with lettuce, tomato, onion & pickle - \$10

Chicken California – Mozzarella, Roasted Vegetables and red pepper hummus on grilled Kaiser bun - \$9

Fried Buffalo Chicken Sandwich – classic set up with ranch dipping sauce \$9

Wellington Grille Signature Offerings

With House Salad and Fresh Baked Artisan Breads

Indiana Roasted Duckling

Port wine Swedish Lingonberry sauce, wild rice & steamed asparagus - \$29

Tarragon Braised Beef

In burgundy sauce with root vegetables,
whipped Idaho potatoes and onion strings. - \$16

Braised Pork Osso Bucco

Pork jus reduction, fresh herbs, root vegetables & whipped Idaho potatoes - \$20

Pecan Chicken with Grand Marnier Sauce

whipped Idaho potatoes
Full Portion - \$16 Half Portion - \$12

Tuscan Style "Brick Chicken"

With rosemary chicken jus and fresh herbs.
Butter & parsley red skin potatoes and country green beans - \$19

French Fried Gulf Shrimp

Baked potato with cheddar cheese & sour cream
Fresh lemon and cocktail sauce
Full - \$18 Half Portion - \$14

Ahi Tuna

Soy, ginger & garlic marinated Sushi grade Tuna
served rare with sautéed Asian vegetables \$25

Maryland Crabcakes

Spiced remoulade sauce, butter & parsley red skin potatoes
Full - \$22 Half Portion - \$16.00

Wellington Grille Side Items

Whipped Idaho Potatoes \$3
Baked Potato with Sour Cream \$3
Roasted Vegetables \$3
Country Green Beans \$3
Steamed Broccoli \$3
Thin Cut French Fries \$3
Butter & Parsley Red Skin Potatoes \$3
House Made Potato Chips \$2

Chef's Side Items

*Entrée side substitute, please add \$2, unless otherwise noted

Scalloped Potatoes \$4.50
Loaded Baked Potato \$4.50
Fried Onion Strings \$4.50
House salad \$3.50
Sandwich Side Substitute, please add \$2
Caesar Salad \$4.50
Entrée side substitute, please add \$3
Sautéed Mushrooms \$5
Entrée side substitute, please add \$3
Sautéed Mushrooms & Onions \$5
Entrée side substitute, please add \$3
Roasted Asparagus \$6
Entrée side substitute \$4
Bleu Wedge \$8
entrée side substitute \$4
Petite Wellington Derby Salad \$10
entrée side substitute \$5

Chef's Features offered Nightly

Slow Roasted 14oz Prime Rib of Beef au Jus \$27

Available Friday & Saturday evenings, while it lasts

From The Wellington's Grille

House Salad, Fresh Baked Artisan Bread
Onion Strings, Baked Potato with Sour Cream or Scalloped Potatoes

14 oz Rib Eye Steak \$29

12 oz New York Strip Steak \$25

8 oz Filet Mignon \$28

8oz Alaskan Salmon \$18

8oz Boneless Chicken Breast \$13

Bone In Center Cut Pork Chops Double \$22 Single \$17

Boneless Pork Chops Double \$17 Single \$12

House Made Pastas

With house salad and fresh baked artisan breads

Chef's Crispy Alfredo Bake

Fettuccini noodles tossed in a creamy alfredo sauce - lightly breaded and French fried.
Topped with mozzarella cheese and baked to a golden brown with fresh herbs on a bed of marinara sauce. \$15

Beef Tips Stroganoff

Over egg noodles in a rich & creamy classic stroganoff sauce prepared with mushrooms & onions. \$17

Chicken Parmesan

Golden brown chicken breast cutlet with our Marinara sauce, Parmesan cheese and house made pasta. \$17

Herb & Lemon Primavera

Our pasta with fresh herbs, lemon infused olive oil tossed with sautéed garlic, red onion
artichoke hearts, mushrooms, sun dried tomatoes & kalamata olives. \$16

Add a protein...

Grilled Chicken Breast \$4 3pc Sautéed Gulf Shrimp \$6 4oz Grilled Atlantic Salmon \$6

*Entrées may be shared for a plate charge of \$5, or order an additional side item in lieu of the shared plate charge

*Please note, items that are cooked to order may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

Nightly Dinner & Drink Specials

Add a House Salad to any Nightly Dinner Special for \$2

*Dinner & Drink Specials are not available on Holidays or during the month of December

*No Other Coupons or Discounts - Available in the Main Dining Room & Bar Area Only

Sunday

Buy One Dinner Entrée, Get the Second Dinner Entrée at Half Price

*Discount on Equal or lesser value entrée

\$4 Cosmopolitans

Monday

Beef Tips Stroganoff - \$10.00

\$4 Sangria

Tuesday

Beer Battered Fish & Hand Cut Chips - \$10.00

House tarter sauce and cole slaw

\$3 Draught Beer

Wednesday

Wellington's Crispy Alfredo Bake - \$10.00

\$4 Dirty's

(House Vodka or House Gin)

Thursday

Tarragon Braised Beef - \$10.00

With root vegetables, whipped Idaho potatoes & Onion Strings

Wine Tasting with Complimentary Chef Snacks in the Bar

House Made Desserts

Triple Chocolate Brownie
ala Hagan Daaz \$6

Warm Apple Crisp
Ala Hagan Daaz \$6

Chocolate Lava Cake \$6

Johnny Walker Red
Butterscotch Pudding \$6

New York Style Cheesecake \$6

Key Lime Pie \$5

Crème Brulee \$6

Raspberry Sorbet \$4