

# **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 4<sup>th</sup>. 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