

King's Head Poultry and Fowl

(Served with rice and fresh market vegetables, unless stated otherwise.)

Grilled Chicken Breast Diane	15.95
<i>Two chicken breasts, served with a shallot, Dijon mustard, mushroom and a cognac cream sauce.</i>	
Chicken Bradford Curry	14.95
<i>A spicy Indian dish, served on a crown of rice, with almonds, raisin and pineapple.</i>	
Chicken Anne Boleyn	14.95
<i>Two breasts of chicken, sautéed and covered with a delicious lemon caper cream sauce.</i>	
Chicken Windsor	14.95
<i>One breast of chicken and two British bangers, served with mashed potatoes and lemon caper sauce.</i>	
Blackened Chicken Breast	15.95
<i>Two breasts of chicken seasoned with Cajun spices and garnished with a jambalaya sauce.</i>	
Duckling Grand Marnier	18.95
<i>Fresh duck honey basted then oven roasted, with an orange and Grand Marnier sauce.</i>	

King's Head Seafood Entrees

(Served with rice and fresh market vegetables, unless stated otherwise.)

Grilled Yellow-Fin Tuna Sesame Steak	21.95
<i>Served rare, enhanced by a unique cilantro, lemon, soy sauce, bell pepper and scallion dressing.</i>	
Queen of Orange	19.50
<i>Fillet of Flounder, placed on a bed of mashed potatoes, enhanced with asparagus, orange segments, enhanced with a cream grand Marnier sauce.</i>	
Royal Fillet of Salmon	19.95
<i>Pan seared with a fresh tomato ragout, mashed potato and green asparagus.</i>	
Broiled Pacific Flounder or Salmon Fillet	17.95
<i>Served with a light lemon dill cream sauce.</i>	
Blackened Flounder or Salmon Fillet	18.95
<i>Seasoned with Cajun spices and garnished with a jambalaya sauce.</i>	
Grilled Pacific Flounder Fillet	17.95
<i>Served with a choice of Lemon Caper, or Grand Marnier cream sauce.</i>	
Shrimp and Scallops Raja	20.95
<i>Sautéed in curry, served with rice and a light curry sauce enhanced by fresh sautéed spinach leaves.</i>	

(Substitutions & Split Dishes Extra)