

King's Head Poultry and Fowl

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

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

King's Head Seafood Entrees

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

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

(Substitutions & Split Dishes Extra)