

TURNER'S AT THE CANTERBURY HOTEL

123 S. Illinois Street
Indianapolis, IN 46225
317-634-3000
www.canterburyhotel.com

HOURS

M-Su: Breakfast: 7 a.m.- 10 a.m.,
Lunch: 11 a.m.- 2 p.m.,
Dinner: 5 p.m.- 10p.m.

HOUSE SPECIALTIES

Hand Cut Filet, Dover Sole Filleted
Tableside, Homemade Pastas

DRESS

Dressy Casual, Business Casual

COST \$\$\$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (Y)

CHILDREN WELCOME (Y)

CHILDREN'S MENU (N)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)



SOUPS - SALADS - APPETIZERS

SOUP DUJOUR - \$5

LOBSTER BISQUE - \$8

DIANN'S CHICKEN VELVET - \$7

SPINACH AND PEAR SALAD - \$10

Spiced Pears, Scallions, Gorgonzola, Candied Walnuts,
Chopped Pecans, Apple Cider Vinaigrette

BABY ICEBERG WEDGE - \$9

Baby Iceberg Lettuce, Pancetta, Pine Nuts, Gorgonzola,
Roasted Red Pepper, Ranch Dressing

CAESAR SALAD - \$8

Hearts of Romaine, Baby Red Romaine, Piave Vecchio Cheese,
Garlic Croutons

SHRIMP COCKTAIL - \$13

Jumbo Gulf Prawns with Spicy Cocktail Sauce

AHI TUNA & TASMAN SALMON TARTARE - \$13

Baked Wonton Cups, Pickled Ginger, Wasabi Cream Sauce,
Shredded Carrot, Avocado, Preserved Lemon

SAUTEED JUMBO LUMP CRAB CAKE - \$17

Corn and Leek Fondue, Roasted Pablano Aioli, Roasted Red
Pepper Sauce, Fried Potatoes

- ENTREES -

RISOTTO A LA TAYLOR - \$15

Risotto Cooked with House-Made Vegetable Stock and Served
with Seasonal Vegetables

CHICKEN BOURSIN - \$23

Amish Chicken with Roasted Potatoes, Seasonal Vegetables
and Tomato Nage Sauce

TURNER JOHN'S CHICKEN MARSALA - \$21

Pan-Fried Outlet with a Marsala and Mushroom Sauce, Roasted Potatoes,
Marinated Tomatoes, Broccoli and Peppers

AHI TUNA TEMPURA - \$25

Scallion Crusted Sushi Grade Tuna, Sauteed Spinach, Pickled Ginger,
Orange Ponzu Sauce

PECAN CRUSTED TASMAN SALMON - \$29

Sweet Potato Mash, Seasonal Vegetable, Vanilla Citrus Brandy Sauce

PAN SEARED MERO SEA BASS - \$35

Three Cheese Risotto, Seasonal Vegetables, Tomato Nage Sauce

DOVER SOLE - \$49

Fileted Table-Side, Served with Herb Roasted Potatoes,
Asparagus, Meuniere Sauce

TURNER TRIO - \$21

Mini Beef Wellington, Three Cheese Risotto, Mini Crab Cake

GRILLED 12OZ. CENTER CUT NY STRIP - \$32

Herb Roasted Potatoes, Asparagus, Pineapple Chutney,
House Red Wine Sauce

GRILLED 8OZ. FILET MIGNON - \$36

House Cut Filet, Yukon Gold Mash, Asparagus, Pineapple Chutney,
Gorgonzola Wonton, House Red Wine Sauce

BBQ BERKSHIRE PORK CHOPS - \$21

House Made BBQ Sauce, Sweet Potato Mash, Seasonal Vegetables,
Pineapple Chutney

AUSTRALIAN LAMB CHOPS "THREE WAYS" - \$40

Vegetable Ratatouille, Sweet Corn Salsa, Yukon Gold Mash,
House Red Wine Sauce, Mint Sauce

FRESH PASTA AND MEATBALLS - \$19

Lamb, Beef Tenderloin & Ground Beef Meatballs Stuffed with Fontina Cheese
Served Over Fresh Pasta with Roasted Squash & Roasted Tomato Cream Sauce

- LUNCH FAVORITES -

THE ORIGINAL COBB SALAD - \$13

Chopped Lettuce, Tomatoes, Grilled Chicken, Avocado, Hard Boiled Egg,
Gorgonzola, Bacon, Chives, and Choice of Dressing

CHICKEN SALAD CROISSANT - \$10

Grilled Chicken, Red Grapes, Celery, Dried Cranberries, Spiced Cashews,
Thai Basil, Croissant

OPEN-FACED TASSO HAM AND CHEESE - \$10

Fontina Fontal Cheese, Sweet Corn Puree, Smoking Goose
Tasso Ham, Over Easy Egg

STUTZ BURGER - \$10

Bacon, Lettuce, Tomato, Roasted Pablano Aioli, and Choice of
White Cheddar, Monterey Jack or Fontina Cheese



TURNER'S

COCKTAILS • CUISINE

AT THE CANTERBURY HOTEL