

Appetizers

Three Cheese Tortellini \$9

With tomato basil sauce and toasted pine nuts

Norwegian Smoked Salmon \$12

Served with cream cheese, condiments & baguette toast

Ragout of the Escargot \$14

Served with shiitake mushroom & puff pastry

Shrimp Cocktail \$12

Served with our horseradish cocktail sauce

Fromage & Charcutier Platter \$14

Assorted cheese & cured meat accompanied with condiments

Soups

Sweet Corn-Crab Bisque \$6

Soup of the Day \$5

Salads

House Salad \$6

Mixed greens with diced tomatoes, diced papaya, hearts of palm & champagne vinaigrette

Caesar Salad \$6

Romaine lettuce tossed with our homemade croutons, parmesan cheese & Caesar dressing

Poached Pear Salad \$8

Mixed greens, blue cheese, walnut & balsamic vinaigrette

Asian Salad \$6

Baby greens with crispy rice noodles, toasted almonds, oranges, green onion & ginger dressing

Entrees

All Entrees are accompanied with potatoes & vegetables

Sautéed Chicken Breast \$28

With wild mushroom in creamy Madeira wine sauce

Roasted Salmon \$32

With herbs-potato crusted in champagne cream sauce

Roasted Pork Tenderloin \$28

With mango-apple chutney red wine sauce

Seared Duck Breast \$36

With crème de cassis-blackcurrant sauce

Rack of Lamb \$62

With barbeque spices and wild blueberry-brandy sauce

Steaks

All steaks are pan seared to perfection
Accompanied with fresh herb veal demi sauce

14 oz. New York Strip \$58

14 oz. Ribeye \$64

8 oz. Filet Mignon \$62

*Please ask our server about our Dessert a La Cart.

*Gratuuity of 20% to be added to parties of six or more.

****Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. ****