

# <u>Appetizers</u>

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

With mushroom & diced tomatoes in Madeira wine sauce served with 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

#### Asían 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 mushrooms in creamy Marsala 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** \$38 With crème de cassis-blackcurrant sauce

Rack of Lamb \$65
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 Stríp \$68

14 oz. Ríbeye \$68

8 oz. Filet Mignon \$68

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