

Appetizers

Cheese Bread \$9

French baguette with butter, garlic & three cheese served with homemade marinara sauce

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

Salads

House Salad \$6

Mixed greens with tomatoes, Kalamata olives, blue cheese & roasted walnuts

Balsamic* Blue Cheese * Ranch * 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 \$20

With wild mushroom in creamy Madeira wine sauce

Roasted Salmon \$24

With herbs-potato crusted in champagne cream sauce

Roasted Pork Tenderloin \$20

With mango-apple chutney red wine sauce

Seared Duck Breast \$28

With crème de cassis-blackcurrant sauce

Rack of Lamb \$45

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 \$44

14 oz. Ribeye \$44

8 oz. Filet Mignon \$45

**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. ***