



DINNER

Selections subject to change

APPETIZERS

Whole Roasted Baby Pumpkin
Spicy Smoked Chicken, Jarlsberg and Cream...15.95

Wild Mushrooms in Puff Pastry
Shimeja, Shallots, Cognac, Tarragon, Cream...14.95

Salmon & Crab Cakes
Basil and Siracha Aioli...17.95

French Escargot Bourguignon
Butter, Parsley, Garlic, Ginger...17.95

Hawaiian Ahi Tuna Sashimi
Avocado, Baby Greens, Sesame Vinaigrette...24.95

Chilled Prawn Cocktail
Shredded Lettuce, Lemon...17.95

Roasted Green Chile Relleno with Goat Cheese
Mushroom Duxelles, Lime, Jalapeno, Cilantro...14.95

SOUP AND SALADS

Seafood Bisque with Shrimp...9.95

Spinach Salad with Red Onion and Bacon
Tomato, Mushrooms, Herb Vinaigrette...9.95

Wedge Salad with Blue Cheese Vinaigrette
Cucumber, Bacon, Tomato...9.95

Classic Caesar Salad with Reggiano Parmesan
Garlic Croutons...10.95

Risk is associated with consuming raw oysters, raw proteins and other rare food items. If you have or may have a chronic illness, or if you have or may have an immune disorder, or if you have or may have food allergies, you are at greater risk for serious illness. For advice, please consult your physician before consuming any food.

Thank you for your attention to this matter.



ENTRÉES

Pistachio Crusted Salmon
Sautéed Spinach, Fingerling Potatoes...38.95

Blackened Hawaiian Ahi Tuna
Lime, Jalapeno, Cilantro...42.95

Diver Sea Scallops with Mushroom Risotto
Mustard Vinaigrette...42.95

Chicken Sautéed with Roasted Garlic & Candied Lemon
Fingerling Potatoes, Carrot Puree...29.95

Beeler's Bone in Pork Loin Chop
Brandy, Shallots, Dijon Mustard...29.95

Grilled Filet Mignon with Béarnaise Sauce
Stuffed Baked Potato...52.95

New York Steak & Scampi
Stuffed Baked Potato...52.95

Grilled Double Cut Lamb Loin Chops
Rosemary, Garlic, Spinach...49.95

Medallions of Milk Fed White Veal
White Wine, Lemon and Capers...42.95

Maine Lobster Tail - 12oz
Lemon, Drawn Butter, Stuffed-Baked Potato...89.95

Marinated Pork Tenderloin
Honey, Crushed Red Chili, Dijon Mustard...29.95

Shared Entrée 10.00

DESSERT

Crème Brulee with Tahitian Vanilla Bean
Grand Marnier Cake with Crème Anglaise
Chocolate Pistachio Tart with Espresso Ice Cream
Warm Cherry Crisp with Vanilla Ice Cream
...10.95