

This menu will run to 2/21

## Starters

**Soup Du Jour** - Lobster Bisque or Tomato Bisque w/Pepperjack

**Truffle Fries** - w/ roasted garlic lemon aioli ..... 8.99

**Baked Brie in Puff Pastry** - w/raspberry-pecan glaze & fresh fruit ..... 13.99

**Potato Cheddar Pierogies** - w/ wild mushrooms, sautéed onions, truffle oil & ..... 8.99  
parmesan

## Vegetarian Selection

**Wild Mushroom Ravioli** - w/sautéed broccolini, wild mushrooms, walnuts & ..... 18.99  
shaved parmesan. Served over a parmesan cheese sauce w/ horseradish, shallots,  
sage & garlic

**Wild Mushroom & Spinach Roulade** - puff pastry filled w/oyster, shiitake & ..... 17.99  
cremini mushrooms, feta, shallots & herbs. Baked & served over a sweet port wine  
reduction w/a side of roasted asparagus & baby carrots

## Entrées

**Filet Mignon topped w/Lobster** - w/Lobster Bernaise Sauce over au gratin ..... 32.99  
truffle potatoes

**Crab Encrusted Chilean Sea Bass** - w/Orange Mango White Wine Reduction .... 27.99  
over swiss chard

**Asian Salmon w/Hoisin Wild Mushrooms** - over wild rice & spinach w/a ..... 22.99  
cucumber saki cream sauce

**Mahi Mahi** - w/dark rum glaze, sautéed bananas & almonds over coconut rice ..... 21.99

**Seafood Mac & Cheese** - chives, shrimp, crab & lobster w/ a creamy cheddar ..... 25.99  
bechamel sauce

**Cherry Chicken Marsala w/Pecans Topped w/Brie** - over boursin mashed ... 18.99  
potatoes

**Broiled Scallops with Warm Shredded Brussels Sprouts** - topped ..... 23.99  
w/bacon & goat cheese drizzled w/ balsamic glaze

**12oz Ribeye** - w/sautéed onions, bell peppers & applewood smoked blue cheese ..... 22.99

**Pork Loin w/ Pear Brandy Walnut Glaze** - w/bacon over potato filling ..... 21.99

**Prime Rib** ..... King Cut - 26.99 ..... Queen Cut - 22.99

**Seasonal Dressings** - Cranberry Walnut, Lemon Poppyseed, Blueberry Balsamic or  
Maple Pomegranate

