

## Starters

### **Soup Du Jour**

*Hearty Beef Vegetable or Sweet Corn & Crab*

**Escargot & Wild Mushrooms** ..... 13

*w/ tarragon garlic cream over crustinis*

**Crab Soft Pretzel** ..... 10

*w/ melted cheese*

## Vegetarian Selection

**Mediterranean Casserole** ..... 18

*Baked in a cauliflower mozzarella crust. Filled w/asparagus, roasted red pepper, roasted tomatoes, sun-dried tomatoes, artichokes, spinach, white beans, black olives & a lemon-basil feta cheese sauce*

**Three Cheese & Garden Vegetable Tortellini** ..... 18

*served over a tomato cheese sauce w/roasted butternut squash, asparagus & garlic cloves.*

## Entrées

**Filet Mignon w/ Tomato Bacon Jam** ..... 33

*over white truffle au'gratin potatoes*

**14 oz Ribeye** ..... 33

*w/caramelized onion, roasted garlic, fire roasted artichokes. Topped w/bleu cheese & honey*

**Braised Beef Short Rib** ..... 26

*over potato filling w/ a red wine demi-glaze*

**Broiled Scallops** ..... 29

*over white truffle risotto, wild mushrooms & caramelized onions*

**Blackened Mahi with Blood Orange Avocado Salsa** ..... 24

*over jasmine coconut rice with a pomagranate glaze*

**Baked Salmon Topped w/artichoke & asiago cheese** ..... 25

*over roasted brussels*

**12 oz French cut Pork** ..... 24

*w/brandy-apple, cranberry glaze & walnuts over potato filling*

**Prime Rib** ..... 32

*14oz cut*

### **Seasonal Dressings**

*Blueberry Balsamic, Lemon Poppyseed, Strawberry Pink Champagne or Maple Pomegranate*

