

## Starters

### **Soup Du Jour**

*Chilled Gazpacho or Sweet Corn & Crab*

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

*w/ tarragon garlic cream over crustinis*

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

*w/ melted cheese*

**Truffle Fries** ..... 9

*w/ roasted garlic lemon aioli*

## Vegetarian Selection

**Zucchini Roll-Ups** ..... 18

*filled w/ ricotta cheese, mozzarella, spinach, sun-dried tomato & onion. Served over a roasted red pepper/tomato sauce w/ fresh basil, roasted garlic cloves & parmesan.*

**Curry Noodles** ..... 18

*w/ bok choy, snow peas, whole green beans, red & green cabbage, bell peppers, edamame's, wild mushrooms, carrots, pineapple chunks & a zesty curry sauce. Topped w/ scallions & peanuts.*

## Entrées

**Filet Mignon w/ Boursin Cheese** ..... 33

*over roasted tomatoes, onion and garlic*

**14oz Delmonico(garlic/rosemary rub)** ..... 32

*roasted potatoes topped w/ arugula & slow roasted tomatoes*

**Brandied Apple Walnut Pork** ..... 25

*over potato filling*

**Broiled Scallops over Sautéed Wild Mushrooms, Spinach & Bacon** ..... 28

*topped w/ goat cheese & balsamic glaze*

**Blackened Mahi Mahi w/ Cucumber/Mango Salsa** ..... 24

*over wild rice w/ avocado crema*

**Creamy Tuscan Salmon** ..... 25

*w/ sundried tomato, spinach, parmesan cream sauce over wild rice*

**Prime Rib** ..... 33

*14oz cut*

### **Seasonal Dressings**

*Blueberry Balsamic, Lemon Poppyseed or Strawberry Pink Champagne*