

Starters

Soup Du Jour

Sweet Corn & Crab or Cream of Asparagus w/Orzo

Thai Shrimp 13

w/ sweet thai chili sauce, siracha, fresh cilantro & almonds

Escargot & Wild Mushrooms 13

w/ tarragon garlic cream over crustinis

Crab Soft Pretzel 10

w/ melted cheese

Vegetarian Selection

Chickpea Dumplings 18

w/ spinach, ginger, jalapenos, cumin, coriander, mustard seeds & onion.

Served in a curried tomato sauce w/ basmati rice & Naan bread.

Mushroom Ravioli 21

w/ sautéed broccolini & wild mushrooms over a Madeira wine cream sauce.

Topped w/ goat cheese, walnuts & sage.

Entrées

Filet Mignon w/ Gorgonzola Cheese 35

over au gratin truffle potatoes w/ a red wine demi-glaze

14oz Ribeye 35

sautéed onions, sautéed mushrooms topped w/a horseradish sauce

Macadamia Crusted Mahi Mahi w/ Pinapple-Mango Salsa 26

over cauliflower rice

Tuscan Chicken 22

w/ spinach, artichoke, roasted red pepper-tomato sauce, bacon, melted brie

over angel hair

Broiled Scallops 29

over parmesan wild mushroom risotto w/white truffle oil

Asian Salmon 26

topped w/ wild mushrooms Hoison-Teryaki sauce over bok choy & wild rice

Prime Rib 35

14oz cut

Seasonal Dressings

Lemon Poppyseed, Strawberry Pink Champagne or Roasted Grape w/Merlot

If at all possible, we would greatly appreciate if you could tip in cash. Thank you.