

## Starters

### **Soup Du Jour**

*Sweet Corn & Crab or Cheddar Cheese Steak Soup*

<b>Escargot &amp; Wild Mushrooms</b> .....	13
<i>w/ tarragon garlic cream over puff pastry</i>	
<b>Truffle Fries</b> .....	13
<i>w/ roasted garlic lemon aioli</i>	
<b>Scallops Wrapped w/ Bacon</b> .....	13
<i>sweet bbq sauce</i>	
<b>Crab Soft Pretzel</b> .....	10
<i>w/ melted cheese</i>	
<b>Pastrami Style Smoked Salmon</b> .....	14
<i>topped w/lemon, caper, dill cream</i>	

## Vegetarian Selection

<b>Stuffed Tomatoes</b> .....	21
<i>w/ a cheesy risotto filling. Served over sautéed spinach &amp; surrounded w/ roasted zucchini, yellow squash, broccoli, baby carrots &amp; garlic cloves. Topped w/ a balsamic drizzle.</i>	
<b>Southwest Cauliflower Patties</b> .....	21
<i>w/ a creamy Tequila lime sauce. Served w/ a flavorful rice &amp; quinoa blend w/ black beans, corn, bell peppers, poblano peppers, scallions &amp; cilantro.</i>	

## Entrées

<b>Filet Mignon Topped w/ Boursin Cheese Sauce</b> .....	35
<i>over au gratin potatoes with red wine pan sauce</i>	
<b>Chicken Marsala</b> .....	22
<i>w/ wild mushrooms over angelhair</i>	
<b>Shrimp Athena</b> .....	24
<i>w/ basil, garlic, spinach, tomatoes, black olives &amp; feta over angelhair</i>	
<b>Mahi Mahi</b> .....	23
<i>over coconut jasmine rice topped w/ pineapple mango salsa</i>	
<b>Baked Salmon w/ creamy roasted artichoke &amp; spinach</b> .....	24
<i>over wild rice</i>	
<b>14 oz New York Strip Steak</b> .....	33
<i>with a bacon whiskey cream sauce</i>	
<b>Prime Rib</b> .....	35
<i>14oz cut</i>	
<b>Seasonal Dressings</b>	
<i>Lemon Poppyseed, Strawberry Pink Champagne or Roasted Grape w/Merlot</i>	

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