

SOUPS

- SOUP DU JOUR 4
- POTATO LEEK SOUP 5
- FRENCH ONION SOUP 9
- LOBSTER BISQUE 9

FOR THE TABLE

- BRUSCHETTA 6
- SWEET POTATO FRIES 7
- BRUSSELS SPROUTS 9
- GARLIC GREEN BEANS 8
- POPCORN SHRIMP 12
- CRISPY CALAMARI 14
- PATÉ DU JOUR 15
- EDAMAME crispy garlic 7

SHRIMP COCKTAIL 4 . . 17 5 . . 21

DOUBLE TRUFFLE POMMES FRITES . . . 12

aged white cheddar, white truffle oil, shaved black truffles & fleur de sel

- CRISPY ICEBERG LETTUCE WEDGE 12
- GRILLED JUMBO ARTICHOKE 15
- Blue cheese & bacon crumble
- Basil vinaigrette marinade
- Ranch dressing
- Garlic aioli dipping sauce

SALADS

- CAESAR SALAD 5
- GREEN SALAD 6
- SALAD MARCHÈ 6
- FRESH BERRY, FIG, GOAT CHEESE 7
- ASIAN PEAR SALAD 8
- baby romaine leaves, shaved parmesan, croutons
- with candied walnuts, blue cheese, tomatoes in a honey mustard dressing
- baby green with goat cheese and tomatoes in a balsamic vinaigrette
- baby green & arugula, fresh seasonal berries, dried figs, almonds
- mixed baby lettuce, gorgonzola cheese in a raspberry wine vinaigrette

APPETIZERS

- BAKED MUSHROOMS 12
- CAPRICE SALAD 14
- ESCARGOTS PERSILLADE 16
- TUNA TARTARE 4 . . 24 3 . . 19
- stuffed with chicken and spinach mousse in a balsamic sauce
- With buffalo mozzarella, tomatoes, basil in a balsamic vinaigrette
- half a dozen burgundy snails, garlic butter, parsley
- shallots, capers, chives, avocado, smoked salmon, toasted rounds

PASTA

- SPICY CHICKEN FETTUCCINE 27
- BEEF STROGANOFF 28
- RIGATONI PASTA with chicken or shrimp 28
- LOBSTER, SEA SCALLOPS & SHRIMP 32
- VEGETABLE PENNE PASTA 26
- FETTUCCINE CARBONARA 27
- mushrooms and tomato in a cajun wine sauce
- fettuccine, sliced filet mignon, burgundy wine sauce
- marinara sauce, shaved parmesan cheese
- black tagallini, mushrooms, tomato in a lobster sauce
- olive oil, garlic, fresh vegetable
- bacon, shredded parmesan cheese, cream sauce

FISH & SEAFOOD

- PARMESAN ALASKAN SANDABS sauteed with caper butter sauce, mashed potatoes and steamed vegetables 28
- SESAME COATED SALMON served on a bed of potato pancakes and mushrooms in a red wine sauce 28
- BLACKENED SALMON in a citrus sauce with mashed potatoes and vegetables 29
- MACADAMIA WILD PACIFIC HALIBUT mashed potatoes, asparagus, grilled tomato 32
- WILD PACIFIC WHITE SEA BASS saffron shrimp risotto, vegetables, lobster sauce 32
- HERB CRUSTED WILD AHI TUNA grilled medium rare with grilled vegetables, soy vinaigrette 36

FROM THE GRILL

- CHICKEN BALSAMIC chicken breast, mashed potatoes, green beans, pearl onions in a balsamic sauce 28
- BEEF BOURGIGNON pearl onions, mushrooms, potatoes, carrots, mashed potatoes 28
- NEW YORK STEAK au poivre with a brandy cream sauce, french fries and asparagus 29
- STEAK AU POIVRE thinly sliced and served with mashed potatoes and vegetables in a brandy cream sauce 32
- ROASTED LAMB CHOPS with mashed potatoes and vegetables in a rosemary lamb sauce 32
- RACK OF LAMB with gratin potatoes and green beans in a minted lamb sauce 32
- STEAK FRITES with grilled tomatoes, asparagus, french fries in a burgundy wine sauce 8 oz 38 6 oz . . . 32
- TRIO OF MEAT filet mignon, lamb chop, braised short ribs, garlic green beans, gratin potatoes, burgundy wine sauce 38

MOTHER'S DAY MENU

Saturday May 9
Sunday May 10



PRIX FIXED MENU

Three Courses
\$45

First Course Choices

- SOUP OF THE DAY
- HOUSE SALAD
- CAESAR SALAD
- LOBSTER BISQUE Add \$5
- BERRY FIG SALAD
- BAKED MUSHROOMS
- LOBSTER & SALMON RAVIOLI
- FRENCH ONION SOUP Add \$5

Second Course Choices

BEEF BOURGIGNON

Pearl onions, mushrooms, potatoes, carrots

SHRIMP & LOBSTER RISOTTO

Saffron shrimp risotto, fricasee of Maine lobster on top

CEDAR PLANKED NORTH ATLANTIC SALMON

Spiced rubbed, mashed potatoes, vegetables, grilled tomato

GRILLED SEA SCALLOPS & JUMBO SHRIMP Add \$5

Angel hair pasta, olive oil garlic

PORK TENDERLOIN

Mashed potatoes, vegetables, garlic cream sauce

SEAFOOD RISOTTO Add \$5

Lobster, shrimp, scallops, mussel, shrimp risotto

WILD ALASKAN HALIBUT Add \$5

blackened with mushroom risotto, asparagus, red wine sauce

UPGRADE DISH Add \$10

SURF & TURF

6 oz filet mignon, grilled jumbo shrimp, baked potato

WILD CHILEAN SEA BASS

julienne of vegetables, lemon vinaigrette

TRIO OF MEAT

lamb chop, filet mignon, braised short ribs, vegetable, potato gratin

DUO SURF & TURF Add \$8

6 oz Maine lobster, grilled jumbo shrimp, 6 oz filet mignon, baked potato

DESSERT

LOURLESS CHOCOLATE CAKE / TIRAMISU / BREAD PUDDING

CLASSIC PROFITEROLES Add \$8

Vanilla ice cream, housemade hot fudge

FILET MIGNON BURGER 18

caramelized onions, swiss cheese, tomato, horseradish mayo on a brioche bun with cajun french fries or green salad

FRESH BERRY, FIG, GOAT CHEESE SALAD 16

Add: Chicken or Salmon or Shrimp

Add 10 Add 12 Add 12

ENTREES