

Dinner Menu

STARTERS

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| CHAMPAGNE SCALLOP SOUP <i>Scallops, cream, champagne</i> | <i>Nine</i> |
| LOBSTER BISQUE <i>Essence of roasted lobster, sherry, brandy,</i> | <i>Ten</i> |
| SMOKED DUCK BREAST SALAD <i>Mixed greens, raisins, sliced pears, spiced pecans, radicchio, lemon poppy seed dressing</i> | <i>Fourteen</i> |
| CHOPPED CAESAR SALAD <i>Romaine hearts, herbed croutons, radish, shredded asiago, Spanish white anchovies, Caesar dressing</i> | <i>Twelve</i> |
| BABY GREENS SALAD <i>Grape tomatoes, red onion, carrots and cucumber with a basil green goddess dressing</i> | <i>Nine</i> |
| LEMON, FENNEL AND BASIL RISOTTO <i>Topped with a tomato concasse</i> | <i>Twelve</i> |
| SHRIMP COCKTAIL <i>Shaved cucumber salad, lemon walnut vinaigrette, traditional cocktail sauce</i> | <i>Fourteen</i> |
| FEUILLET OF CRAB AND WHITE ASPARAGUS WITH SHRIMP AND SCALLOPS <i>Crab and white asparagus poached in a creamy Pernod sauce nestled between layers of puff pastry</i> | <i>Fifteen</i> |

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness*

ENTREES

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| FILET MIGNON <i>Grilled CAB center cut filet, five peppercorn demi glaze</i> | Forty |
| FILET MIGNON AND MAINE LOBSTER TAIL <i>Grilled CAB center cut filet, broiled lobster tail, five peppercorn demi glaze</i> | Fifty Two |
| NY STRIP <i>Grilled and sliced NY Strip, pommes frites and gorgonzola butter</i> | Thirty Eight |
| PAN SEARED SEA BASS <i>Roasted red pepper cream sauce, goat pepper butter, warm wakame salad</i> | Thirty Four |
| ROASTED PHEASANT BREAST CHASSEUR <i>Demi-glaze, wild mushrooms, tomato concasse, white wine, garlic, tarragon demi glaze</i> | Thirty One |
| SEAFOOD TRIO <i>Seared day boat scallops, pan seared crab galette, lobster medallion with brown butter wilted spinach, garlic cream, mustard sauce</i> | Thirty Eight |
| TIAN OF VEGETABLE PROVENÇAL <i>A vegetable tian of eggplant, tomato, leeks, yellow and green squash, garlic, fresh herbs Mediterranean couscous with craisins, cashews, chick peas, garlic, herbs drizzled with a tomato basil sauce</i> | Twenty Eight |

ACCOMPANIMENTS

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| <i>Feta and Sundried Tomato Mashed Potatoes \$8</i> | <i>Butter Poached Asparagus \$7</i> |
| <i>Creamy Risotto with Pancetta and Green Peas \$9</i> | <i>Butter Poached Baby Carrots \$7</i> |
| <i>Penne with a Vodka Cream Sauce \$7</i> | <i>Creamed Spinach \$7</i> |
| <i>Brussel Sprouts with Bacon \$8</i> | <i>Olive Oil Garlic Broccoli \$7</i> |

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