

Menu

Starters:

3 Onion Soup with Trio of Cheese Gratin \$8.00

Fish Soup with Rouille and Gruyere Cheese \$9.00

Chilled Spicy Gazpacho with Herb Croutons \$7.00 with Marinated Lobster \$12.00

Roasted Beet Salad on a Trio of Baby Greens with Walnuts and Goat Cheese \$9.00

Romaine Salad with Buttermilk Dressing, Dry Aged Gouda and Walnuts \$8.00

Vine Ripened Tomato and Bufala Mozzarella Salad with Vinaigrette \$11.00

Wedge of Iceberg Lettuce with Cucumbers, Red Onions, Tomatoes and Blue Cheese Dressing \$8.00

Mixed Trio of Baby Lettuce with Two Dressings \$10.00

Belgian Endive and Grapefruit Salad with Walnuts, Bacon and Blue Cheese \$12.00

Chilled, Charred Filet Mignon "Carpaccio" with Caper Aioli \$16.00

Torchon of French Foie Gras with Port Poached Pear and Toasted Baguette Chips \$18.00

Sesame Squid and Seaweed Salad with Cucumbers, Sweet Soy and Black Sesame \$10.00

Chilled French Oysters on Half Shell (6) with Balsamic Horseradish Mignonette \$16.00

Steamed P.E.I. Mussels with Chardonnay, Fresh Herbs and Lemon \$13.00

Linguine Primavera with Smoked Ham & Bacon and Medley of Vegetables \$12.00

Creamy Lobster Risotto with Wild Mushrooms, Peas and Parmesan \$16.00

Main Course:

Grilled Organic Chicken Breast

With Gorgonzola-Green Peppercorn Sauce and Garlic Mashed Potatoes \$18.00

Grilled House Cured Pork Tenderloin

with Rosti Potato and Mango Pear Chutney \$23.00

Grilled Certified Angus N.Y. Striploin Steak

with Crispy Fried Onions, Cabernet Sauce and Rosemary Black Pepper Butter \$36.00

Baked Salmon, Spinach and Mushrooms in Puff Pastry

with Herb Butter Sauce and Wild Rice Pilaf \$24.00

Roasted Herb Crusted Rack Of Colorado Lamb

With 3 Onion Compote, Wild Mushrooms and Herb Mashed Potatoes \$36.00

Sautéed Red Snapper Fillet

with Garlic White Wine Butter Sauce, Dill Mashed Potatoes and Asparagus \$26.00

Grilled Saban Grouper

With Spicy Black Bean Salsa and Corn Fried Plantain Funchi \$28.00

Salt and Pepper Fried Whole Black Sea Bass

With Asian Fermented Black Bean Ginger Sauce and Scallion Basmati \$28.00

Pan Seared Diver Sea Scallops

With Duo of Fire Roasted Bell Pepper Chipotle Sauce and Garlic Mashed Sweet Potatoes \$30.00

Grilled Ahi Tuna "Filet Mignon"

on Miso Roasted Vegetables with Pickled Ginger, Sweet Soy and Wasabi \$30.00

Butter Poached Medallions of Saba Lobster

With Roasted New Potatoes and Sweet Corn-Green Fava Succotash \$38.00

Menu changes often