



MENU



APPETIZERS

Beet and Blue Cheese Salad 13
mixed greens, beets, pecans, blue cheese

Warm Goat Cheese Salad 13
mixed greens, strawberries and almonds

Crab Cake 16
crab, scallops, sautéed spinach and basil
sauce

Caprese Salad 11
tomato slices, fresh mozzarella and basil
drizzled with olive oil

Charcuterie 16
assortment of cured meats, cheeses and
fruit

Seafood Crepe 14
seafood medley in a cream sauce

SOUPS AND SALADS

French Onion Soup 6

Cup of Soup of the Day 3

Bowl of Soup of the Day 5

House Salad 3

ENTREES

Grilled Salmon 24
with vegetable risotto and champagne
sauce

Halibut 30
with red quinoa and champagne sauce and
vegetable of the day

Shrimp and Scallops 26
with vegetable risotto and champagne
sauce

Rack of Lamb 30
served with gratin dauphinois and
vegetables

Pork Tenderloin 22
breaded pork tenderloin with mashed
potatoes and mustard sauce

Beef Tenderloin 29
served with gratin dauphinois and truffle
sauce

Hanger Steak 24
with garlic roasted potatoes and vegetables

Chicken Spinach Penne 17
grilled chicken, spinach and homemade
alfredo sauce

Free Range Chicken Breast 21
marinated chicken served with mashed
potatoes and mushroom sauce

Croque Monsieur 13
warm ham and swiss sandwich served with
vegetables of the day