

# DINNER MENU

## SEAFOOD

<b>GRILLED SALMON**</b> , Served on a bed of Spinach, Nicoise Sauce (tomato, shallot, olive, EVOO)	39
<b>PAN SEARED COD FISH**</b> Chickpea rice, dill, lemon, parsley, Beurre blanc sauce	40
<b>ROASTED TIGER SHRIMP</b> , Served with Rice & Zucchini	49

## MEAT & POULTRY

<b>SKIRT STEAK</b> , Chimichurri	44
<b>CLASSIC STEAK AU POIVRE **</b> Served with Fries “Black Angus Sirloin certified”	44
<b>CAJUN CHICKEN</b> Served with Salad & Fries	40
<b>DUCK CONFIT</b>	36
<b>CASSOULET</b>	39
<b>BOEUF BOURGUIGNON</b> , With Mashed Potatoes	37
<b>ROASTED CHICKEN</b> With Mashed Potatoes	38
<b>CURRY CHICKEN</b> With Rice	39

## SIDES

<b>MASHED POTATOES</b>	5
<b>SAUTEED SPINACH</b>	6
<b>SAUTEED STRING BEANS</b>	6
<b>GRILLED VEGETABLES</b>	6

**\*Before placing your order, please inform your server if a person in your party has a food allergy.\***

Bread & Butter OR Olive Oil available upon request.

Split: Extra \$8 | Substitution: Extra \$8 | Minimum Charge per person: \$25

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*This item can be cooked to order