

Soup and Appetizers

- ◆ **Soup of the Day (7)** - See Specials on other side
- ◆ **French Onion Soup (7)**
- ◆ **Green Angel Hair Pasta (8)** - Sautéed with prosciutto, mushrooms, and parmesan cheese in a cream sauce.
- ◆ **Black Angel Hair Pasta (10)** - Sautéed with crabmeat and parmesan cheese in a cream champagne sauce.
- ◆ **Escargot (10)** - Baked in garlic butter, served on a bed of spinach, topped with swiss cheese.
- ◆ **Oriental Noodles (7)** - Topped with chicken, carrots, broccoli, peanuts, and tofu with a sesame dressing.
- ◆ **Black Lobster Ravioli (9)** - Three large raviolis in a champagne cream sauce. (\$12 for four raviolis)

Salads

- ◆ **Caesar Salad (6)** - With garlic croutons, in a creamy anchovy dressing.
- ◆ **Bibb Lettuce (6)** - Tossed in a sherry vinaigrette dressing.
- ◆ **Mixed Greens (6)** - With garlic croutons and red onions, in a sherry vinaigrette dressing.
- ◆ **Baby Spinach (6)** - Tossed with mushrooms, bacon bits, in a sherry vinaigrette dressing.
- ◆ **Snow Peas (6)** - With mushroom, and served in a sesame dressing.

Entrees

- ◆ **Curry of Chicken (18)** - Sautéed with sweet bell peppers in a cream of curry sauce and a side of pickled cucumbers.
- ◆ **Tofu Curry (16)** - Sautéed with sweet bell peppers and eggplants in a cream of curry sauce and a side of pickled cucumbers.
- ◆ **Brochette of Tenderloin (28)*** - With mushrooms, sweet bell peppers, onions, tomatoes and bacon, served with a red wine sauce.
- ◆ **Rack of Lamb (37)*** Baked with an herbs and a mustard sauce.
- ◆ **Sweet Red Pepper Shrimp (21)** - Served with a sweet red pepper sauce.
- ◆ **Escalope of Chicken (20)** - Sautéed chicken breasts in an apricot and ginger white wine sauce.
- ◆ **Filet Mignon (35)*** - Wrapped with bacon, and served with green peppercorns in a red wine sauce.
- ◆ **Roast Duckling (27)** - Half duckling with choice of raspberry (sweet) or red wine (savory) sauce.
- ◆ **Escalope of Veal (25)** - Topped with wild mushrooms, prosciutto, and a white wine sauce.
- ◆ **Fish of the Day (\$\$)** Please see specials on back.

Specials

Soup and Appetizers

- ◆ **Soup of the day (7)** - Cream of Mushroom Soup
- ◆ **Sautéed Oysters (16)**
- ◆ Served on a bed of steamed spinach with a cream of vermouth sauce.

Entrees

- ◆ **Steamed Salmon (26)** - Topped with crabmeat and served with a cream of vermouth sauce.
- ◆ **Baked Rainbow Trout (26)** - Stuffed with sundried tomatoes, mushrooms, and spinach with a red burgundy sauce.
- ◆ **Sautéed Barramundi (28)** - Served in a scallion and ginger sauce.
- ◆ **Sautéed Shrimp and Scallops (31)** - Served with artichoke hearts and mushrooms in a champagne cream sauce.
- ◆ **Sautéed Veal Chop (37)** - Served with mushrooms in a Madeira wine cream sauce.

*Consuming raw or undercooked meats or seafood may increase your risk of food-borne illness.

Desserts

- ◆ **Tiramisu Cake [6]** - served with a crème anglaise sauce.
- ◆ **Pecan Pie [6]** - with whipped cream or with a scoop of ice cream on top [+2.50].
- ◆ **Chocolate Velvet Cheesecake [7]** - creamy vanilla cheesecake with Belgian ganache, served with a raspberry sauce.
- ◆ **Dark Side of the Moon Cake [7]** - Fudge cake and mousse layers soaked with coffee liqueur and iced in whipped pure chocolate ganache, served with a crème anglaise sauce.
- ◆ **Cappuccino Truffle [6]** - cappuccino ice cream inside of a dark chocolate crust with pieces of candy toffee and chocolate swirl.
- ◆ **White Chocolate Truffle [6]** - vanilla ice cream with raspberry sorbet inside in a white chocolate crust.
- ◆ **Ice Cream [\$6 for 3 scoops]**
Vanilla~Chocolate~Pistachio~Coffee
- ◆ **Sorbets [\$6 for 3 scoops]**
Lemon~Mango/Apricot~Raspberry

Beverages: Coffee/Tea [3] | Espresso [4] | Cappuccino [4.75] | Perrier [3] | Soda [2.75] | Ice Tea [2.75]