

## Soup and Appetizers

- ◆ **Soup of the Day (7)** - See Specials on other side
- ◆ **French Onion Soup (7)**
- ◆ **Green Angel Hair Pasta (10)** - Sautéed with prosciutto, mushrooms, and parmesan cheese in a cream sauce.
- ◆ **Black Angel Hair Pasta (13)** - 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 (8)** - Topped with chicken, carrots, broccoli, peanuts, and tofu with a sesame dressing.
- ◆ **Black Lobster Ravioli (9.5)** - Three large raviolis in a champagne cream sauce. (\$12 for four raviolis)

## Salads

- ◆ **Caesar Salad (7)** - With garlic croutons, in a creamy anchovy dressing.
- ◆ **Mixed Greens (7)** - With garlic croutons and red onions, in a sherry vinaigrette dressing.
- ◆ **Baby Spinach (7)** - Tossed with mushrooms, bacon bits, in a sherry vinaigrette dressing.
- ◆ **Bibb Lettuce (7)** - Served with a sherry vinaigrette dressing.
- ◆ **Snow Peas (7)** - 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 (39)\*** - Wrapped with bacon, and served with green peppercorns in a red wine sauce.
- ◆ **Duck Breasts (28)** - Pan seared duck breasts served with choice of raspberry (sweet) or red wine (savory) sauce.
- ◆ **Escalope of Veal (26)** - 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 (27)** - 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 topped with mushrooms, served with a Madeira cream sauce.

## 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

\*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

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