



Specials

Appetízer

Crab Cake with Dijon Aioli 16

Roasted Oyster Mushrooms with Brie, Toasted Brioche and Balsamic \$12

Entree

Seared Sea Scallops with Cous Cous, Avocado and Guajillo Chili Sauce \$26

Braised Pork Collar with Swiss Chard, Baby Carrots, Creamy Polenta and Ham Hock Demi \$20

Half-Rack of Australian Lamb with Roasted Carrots, Sauteed Onion, Potato Puree and Red Wine Sauce \$40

8-oz Beef Tenderloin Filet with Roasted Carrots, Sauteed Onion, Potato Puree and Red Wine Sauce \$38

Add on's – extra madeíra \$2 Smoked Tomato \$2 Mushrooms \$2, 3 Shrímp \$7

Dessert

Chocolate Linguini with Fresh Berries, White Chocolate Whipped Cream and Red Wine Syrup \$10