DINNER



STARTERS

LOBSTER BISQUE dry sherry, tarragon cream

POACHED PEAR SALAD @ arugula, walnuts, blue cheese dressing

ARANCINI
arborio rice, portobello mushrooms, sautéed spinach, spicy tomato sauce

DUCK TERRINE pickled vegetables, apricot chutney, toasted sourdough

CLASSICS

BAKED FRENCH ONION SOUP gruyère cheese, herb croûton

"CAESAR" SALAD
hearts of romaine, focaccia croûtons, parmesan cheese

GARDEN SALAD \P Θ mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL # A horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY ♦ A Phand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE garlic parsley butter

ENTRÉES

SEAFOOD LINGUINI bay scallops, shrimps, mussels, chardonnay reduction

ALMOND CRUSTED SNAPPER | bell peppers, zucchini, sautéed spinach, carrot-curry emulsion

BRAISED PORK SHANK sweet potato purée, carrots, haricots verts

PAN-FRIED VEAL MEDALLIONS*
thyme-scented rice pilaf, caramelized shallots,
port wine reduction

ROASTED BEEF TENDERLOIN* mashed potatoes, asparagus, creamy wild mushroom sauce

VEGETABLE POT PIE
mushroom ragoût, puff pastry

CLASSICS

BROILED ATLANTIC SALMON* | hollandaise sauce

ROASTED CHICKEN BREAST

thyme jus

NEW YORK STRIP LOIN* herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE beef ragoût, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHEF'S RECOMMENDATION

STARTER LOBSTER BISQUE dry sherry, tarragon cream

ENTRÉE
BRAISED PORK SHANK
sweet potato purée, carrots, haricots verts

SELECTS

WHOLE MAINE LOBSTER

1.25 lbs. – 1.5 lbs.
broiled, grilled or steamed, served with
drawn butter or fresh garlic-herb butter \$29.95

CHOPS GRILLE FILET MIGNON* §
9 ounces of roasted beef tenderloin
with your choice of sauce \$16.95

includes choice of baked potato, mashed potato, rice and seasonal vegetables

an 18% gratuity will be added