CLASSICS

APPETIZERS

SHRIMP COCKTAIL # | *Horseradish cocktail sauce*

CLASSIC CAESAR SALAD V | *Hearts of Romaine lettuce, garlic croutons, Parmesan cheese*

ESCARGOTS A LA BOURGUIGNONNE | *Garlic, parsley, butter*

FRENCH ONION SOUP | *Gruyère cheese, herb croutons*

ENTRÉES

Served with potatoes du jour, seasonal vegetables

BROILED ATLANTIC SALMON* # | *Hollandaise sauce*

GRILLED CHICKEN BREAST # | *Thyme jus*

GRILLED NEW YORK SIRLOIN STEAK* | *Herb butter or classic green peppercorn sauce*

glutenfree lactose-free V vegetarian no sugar added options available. Ask your waiter.
*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs.

APPETIZERS

SALMON SASHIMI* | *Passion fruit, radish, chili*

ICEBERG WEDGE # | *Crispy bacon, fried shallots, blue cheese dressing*

SHELLFISH STEW # | *Charred cherry tomato, saffron, potato confit*

CREAMY TRUFFLE RISOTTO # V | *Wild mushrooms, Parmesan*

ENTRÉES

SEARED SCALLOPS # | *Cauliflower purée, crispy brussels sprouts, caviar butter*

BUTTERED POACHED LOBSTER # | *Braised leeks, fava beans, champagne sauce*

ROASTED PORK LOIN | *Olive oil potato purée, caramelized apples, herb jus*

HERB CRUSTED RACK OF LAMB* # | *Roasted potatoes, artichoke, rosemary jus*

HOMEMADE GNOCCHI V | *Sage butter, amaretto cookie crumble*