

today

starter smoked hudson valley duck breast
served on thai glass noodle salad

spinach and artichoke dip
crisp tortilla chips

beef and barley soup
garnished with diced root vegetables

♥ gazpacho andalouse
chilled tomato broth with diced plum tomatoes, peppers
cucumbers and mediterranean herbs

cream of garden fresh broccoli
enhanced with aged wisconsin cheddar

♥ heart of iceberg lettuce
choice of blue cheese, thousand island, ranch, balsamic vinaigrette, or french dressing

didja (as in did you ever ...)

food you always wanted to try, but did not dare

escargots bourguignonne

burgundy snails in garlic butter with an infusion of chablis and pernod

main lasagna bolognese
baked casserole with layers of pasta, lean ground beef, tomatoes, spinach and
mozzarella cheese, served on a lake of pomodoro sauce
(also available as a starter)

pan seared fillet of tilapia
green pea fondue, vichy carrots and mac 'n cheese

♥ chicken à la grecque
broiled boneless chicken breast with herbs and tomato confit
virgin olive and basil oil

grilled, marinated pork steak
mac 'n cheese, vichy carrots, green pea and sundried tomato ragout

cinnamon pumpkin, squash, yam and cheddar pot pie
vegetarian entrée

**from our
comfort kitchen** tender braised beef brisket in gravy
served with roasted vegetables and mashed potatoes

♥ denotes healthy options which are low in fat, cholesterol and sodium

after dinner

desserts new york cheesecake
served with strawberry sauce

black forest gateau
chocolate cake filled with bing cherries, heavy cream and kirschwasser

♥ orange cake
sponge cake filled with low calorie orange cream

warm chocolate melting cake
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

beverages freshly brewed coffee, regular or decaffeinated
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee
cappuccino \$2.95 latte \$2.95 espresso \$1.95

* liqueurs
sambuca • kahlúa • grand marnier • disaronno amaretto
baileys irish cream • frangelico

* cognacs and brandies
hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

* dessert wines and ports
croft distinction • graham's six grapes
washington hills, late harvest sweet riesling

* regular bar prices apply