

# today

## starter

vine ripe beefsteak tomatoes and buffalo mozzarella  
marinated with basil leaves and virgin olive oil

wild mushroom cream soup  
enhanced with fresh herbs

chicken tenders marinated in thai spices  
boston lettuce, carrots and sweet chili sauce

old fashioned chicken noodle soup

asparagus vichyssoise  
chilled asparagus and potato soup, garnished with asparagus tips

♥ california spring mix and cherry tomatoes  
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

\* oysters rockefeller  
baked with spinach and cheese sauce

## main

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

oven roasted turkey  
sage and onion stuffing, pumpkin scallion hash

♥ grilled red snapper fillet on gazpacho juice  
served with pumpkin and scallion hash

\* petite filet mignon and braised boneless short-rib  
oven roasted potatoes, red burgundy wine sauce

♥ cinnamon pumpkin, squash, yam and cheddar cheese pie  
vegetarian entrée

shrimp & fries  
breaded, deep-fried shrimps and french fries

from our  
comfort kitchen

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

# after dinner

## desserts

bitter and blanc

warm, dark and white chocolate bread pudding with vanilla sauce

tiramisu

a delicious creamy combination of mascarpone cheese  
coffee and sweet chocolate

♥ coconut cake

coconut sponge cake with a low calorie 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