


CELEBRITY FAVORITES

FOOD IS OUR PASSION AND AN EXTENSION OF WHO WE ARE AS PEOPLE.
WE ARE HONORED TO SHARE OUR PASSION WITH YOU.
BON APPÉTIT!





APPETIZERS

  CHILLED SHRIMP COCKTAIL
HORSERADISH COCKTAIL SAUCE

  CRAB STUFFED MUSHROOM CAPS
GRATINATED WITH HOLLANDAISE SAUCE

  SEASONAL FRUIT MEDLEY
HAND-CUT SELECTION OF SEASONAL FRUITS

SOUPS & SALADS

  BAKED FRENCH ONION SOUP
WITH HERB CROUTONS AND MELTED GRUYÈRE CHEESE

  CLASSIC "CAESAR" SALAD
CRISPY HEARTS OF ROMAINE LETTUCE WITH GARLIC CROUTONS AND
PARMESAN CHEESE

ALSO AVAILABLE ENTRÉE-SIZED WITH HERB CHICKEN BREAST
OR POACHED SHRIMP*

ALWAYS AVAILABLE DRESSINGS:
CELEBRITY AND CAESAR

ENTRÉES

  BROILED ATLANTIC SALMON*
SERVED PLAIN OR WITH CLASSIC HOLLANDAISE SAUCE

  GRILLED CHICKEN BREAST
HERB MARINATED WITH THYME JUS

  GRILLED NEW YORK SIRLOIN STEAK*
BEURRE MAÎTRE D' HÔTEL

ALL "CLASSIC DINNER FAVORITES" ARE SERVED WITH MASHED POTATOES
AND SEASONAL VEGETABLES

DESSERTS

NEW YORK CHEESE CAKE
YOUR CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH AND
PASSION FRUIT TOPPINGS

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

CRÈME BRULÉE
VANILLA INFUSED CUSTARD WITH CARAMELIZED SUGAR TOPPING

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

THIS EVENING'S MENU

FOOD SHOULD BE FUN.
— THOMAS KELLER

★ CHEF'S RECOMMENDATION

✕ GLUTEN FREE

🌿 VEGETARIAN

✳ NO SUGAR ADDED

🥛 LACTOSE FREE



APPETIZERS

- ✕ 🥛 BAY SCALLOP AND SHRIMP CEVICHE*
✳ 🥛 WITH FRIED PLANTAINS, CILANTRO, LIME AND AVOCADO
- ✕ 🥛 SPICED DUCK RILLETTES QUENELLE
🥛 WITH RASPBERRY EMULSION AND PETITE SALAD
- 🥛 CREAMY SPINACH AND ARTICHOKE DIP
✳ 🥛 WITH PARMESAN PITA CHIPS

SOUPS & SALADS

- ✕ 🥛 HUNGARIAN BEEF GOULASH
✳ 🥛 WITH CARAWAY SEEDS AND SOUR CREAM
 - 🥛 WILD MUSHROOM-BARLEY SOUP
✳ 🥛 MIXED VEGETABLES
 - ✕ 🥛 AHI TUNA NIÇOISE*
✳ 🥛 WITH POTATOES, EGGS, NIÇOISE OLIVES, GREEN BEANS, ANCHOVY AND MUSTARD VINAIGRETTE
 - ✕ 🥛 BABY GREENS SALAD
✳ 🥛 WITH ARTICHOKES, ROASTED PEPPERS AND GRILLED ZUCCHINI
- OUR HOMEMADE DRESSINGS TONIGHT ARE:
ORANGE, MUSTARD VINAIGRETTE AND HERB

ENTRÉES

- 🥛 LINGUINE ALLE VONGOLE
✳ 🥛 WITH CLAMS, WHITE WINE GARLIC SAUCE AND CRUSHED RED PEPPERS
- ✕ 🥛 GRILLED SNAPPER FILET
✳ 🥛 WITH BACON, ROASTED RED PEPPERS, BABY ROAST POTATOES AND FRESH BASIL
- ✕ 🥛 TRADITIONAL COQ AU VIN
✳ 🥛 BURGUNDY BRAISED CHICKEN WITH PANCETTA, MUSHROOMS, AND PEARL ONIONS; SERVED WITH POMME MOUSSELINE
- ✕ 🥛 GRILLED HONEY GLAZED PORK CHOP* ★
✳ 🥛 WITH SAVOY CABBAGE, CALVODOS JUS, POTATO PURÉE AND GRILLED APPLE
- ✕ 🥛 GRILLED T-BONE STEAK*
✳ 🥛 WITH CARAMELIZED BRUSSEL SPROUTS, ROASTED POTATOES AND PARSLEY BUTTER
- ✕ 🥛 TIKKA MASALA TOFU
✳ 🥛 WITH SPINACH, GREEN LENTILS, OKRA AND RED PEPPER; SERVED WITH PARATHA

SOMMELIER RECOMMENDS

BY THE BOTTLE	
WHITE: ATA RANGI, SAUVIGNON BLANC, MARTINBOROUGH, NEW ZEALAND	62
RED: HESS COLLECTION, CABERNET SAUVIGNON/MALBEC/SYRAH	
19 BLOCK CUVÉE, MOUNT VEEDER, CALIFORNIA	79.25
BY THE GLASS	
WHITE: CLUFFORD BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	9.75
RED: WENTE VINEYARDS, CABERNET SAUVIGNON, "HERITAGE BLEND", LIVERMORE, CALIFORNIA	8

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.