CLASSICS

APPETIZERS

SHRIMP COCKTAIL | Horseradish cocktail sauce

CLASSIC CAESAR SALAD | 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 SRIRLON STEAK* | Herb butter or classic green peppercorn sauce

APPETIZERS

TUNA TARTAR* | Caper berries, green olives, orange confit

TOMATO MOZZARELLA | Herb salad, balsamic vinaigrette, crostini

WILD MUSHROOM CONSMÉ | Pearl barley, chives

GRILLED MEDITERRANEAN OCTOPUS | Black olives, fingerling potato, paprika coulis

ENTRÉES

ORECCHIETTE | Duck bolognese, ricotta, San Marzano tomatoes

SUN DRIED TOMATO CRUSTED FLOUNDER | Artichoke purée, grilled leeks, Old Bay butter

GRILLED DUCK BREAST* | Spätzle, bacon, crispy broccoli, blueberry gastrique

BRAISED SHORT RIB | Creamy polenta, pearl onions, baby roasted carrots

GREEN VEGETABLE CURRY | Jasmine rice, mango chutney, naan bread