**Starters**
- Lobster Bisque
- Cognac, tarragon cream
- Seafood Vol-au-vent
- Puff pastry, Cognac butter sauce
- Beef Carpaccio
- Arugula, crispy garlic, shaved Parmesan and Dijon mustard dressing
- Baked French Onion Soup
- Gruyère cheese, herb croûton
- Caesar Salad
- Hearts of Romaine, Foccacia croûtons, Parmesan cheese
- Shrimp Cocktail
- Horseradish cocktail sauce, Marie-Rose sauce
- Escargots à la Bourguignonne
- Garlic parsley butter
- Seasonal Fruit Medley
- Hand cut fruit selection

**Main Courses**
- Seafood Linguini
  - Bay scallops, shrimps, mussels, Chardonnay reduction
- Almond Crusted Cod
  - Bell peppers, zucchini, sautéed spinach, carrot curry emulsion
- Duck à l’Orange
  - Croquette potato, braised red cabbage, Cointreau sauce
- Pork Shank
  - Thyme mashed potato purée, carrots, haricots verts
- Roasted Beef Tenderloin
  - Mashed potatoes, asparagus, morel mushroom sauce
- Vegetable Casserole
  - Moroccan couscous, chickpeas, coriander
- Fish of the Day
  - Chef’s vegetable choice
- Roasted Chicken Breast
  - Thyme jus

**Desserts**
- Carrot Cake
  - Cinnamon cream cheese frosting, roasted walnuts
- No Sugar Added Peach Shortcake
  - Strawberry lime coulis
- Crème Brûlée
  - Vanilla custard and caramelized sugar
- Apple Pie à la Mode
  - Vanilla ice cream
- Royal Cheesecake
  - Strawberry
- Royal Chocolate Cake
  - Chocolate fudge
- Artisan Cheese Plate
  - Fig and date compote, dried fruit bread
- Ice Cream
  - Vanilla, strawberry, chocolate
  - No sugar added ice cream is available upon request

**Premium Selections**
- Whole Maine Lobster
  - Broiled, grilled, or steamed lobster, with drawn butter or fresh garlic herb butter $29.95
- Chops Grille Filet Mignon
  - Roasted beef tenderloin with selection of sauce $16.95
- Surf and Turf
  - Maine lobster tail, roasted filet mignon with selection of sauce $34.95

*Gluten free, Lactose free, Vegetarian, No sugar added*