

Marter

CREAM OF CAULIFLOWER SOUP # V

TOMATO, WATERMELON AND FETA #V

SEAFOOD RISOTTO # Garlic, shrimps, scallops, calamari, mussels

BAKED FRENCH ONION SOUP Gruyère cheese, herb croûton

CAESAR SALAD Hearts of Romaine, Focaccia croûtons, Parmesan cheese

SHRIMP COCKTAIL #9
Horseradish cocktail sauce, Marie-Rose sauce

Escargots à la Bourguignonne Garlic parsley butter

SEASONAL FRUIT MEDLEY #9V Hand cut fruit selection

Main Courses

FOUR CHEESE RAVIOLI V
Wild mushroom sauce, truffle oil

CILANTRO CRUSTED COD LOIN Corn potato hash, creamy lobster sauce

PAN SEARED CHICKEN Seasonal vegetables, tomatoes, olive oil, natural jus

BEEF BOURGUIGNON Pearl onions, mushrooms, crispy bacon, red wine, rice pilaf

SWEET AND SOUR TOFU V Broccoli, shiitake mushrooms, jasmine rice

FISH OF THE DAY* Chef's vegetable choice

ROASTED CHICKEN BREAST # Thyme jus

NEW YORK STRIP LOIN* Herb butter or green peppercorn sauce Desserts

CHOCOLATE SOUFFLÉ Praline sauce

No SUGAR ADDED ENGLISH TRIFLE #© Raspberry jello, vanilla custard, whipped cream

Crème Brûlée в Vanilla custard, 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 Served with seasonal vegetables, and your choice of baked potato, mashed potatoes, or rice. An 18% gratuity will be added to your check.

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