

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, Focaccia croûtons, Parmesan cheese

SHRIMP COCKTAIL #G

Horseradish cocktail sauce, Marie-Rose sauce

ESCARGOTS À LA BOURGUIGNONNE

Garlic parsley butter

SEASONAL FRUIT MEDLEY #GV

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 #V

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 #G

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* 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