

Starters

SHRIMP BISQUE Brandy, chive sour cream

BAY SCALLOP GRATIN Garlic herb butter, olive breadstick

CHARCUTERIE
Prosciutto, mortadella, salami, bresaola,
olives, pickled caponata chilis

BAKED FRENCH ONION SOUP Gruyère cheese, herb croûton

CAESAR SALAD Hearts of Romaine, Focaccia croûtons, Parmesan cheese

SHRIMP COCKTAIL **3
Horseradish cocktail sauce, Marie-Rose sauce

Escargots à la Bourguignonne Garlic parsley butter

SEASONAL FRUIT MEDLEY FOV Hand cut fruit selection

Main Courses

LINGUINI VONGOLE Clams, olive oil, white wine, garlic

SEARED AUSTRALIAN BASS # Cauliflower, sautéed spinach, candied pine nuts, tomato caper emulsions

COQ AU VIN Mashed potatoes, red wine, pearl onions, mushrooms, bacon

ROASTED PRIME RIB*
Sautéed potatoes, onions, bacon, Cabernet reduction

PORCINI MUSHROOM FARRO RISOTTO V Black truffle oil, Parmesan shavings

FISH OF THE DAY* Chef's vegetable choice

ROASTED CHICKEN BREAST # Thyme jus

New York Strip Loin* Herb butter or green peppercorn sauce

Desserts

DARK CHOCOLATE BROWNIE Salted caramel sauce

NO SUGAR ADDED CITRUS BERRIES CHEESECAKE #© Chocolate tuile

Crèме Brûlée ≠ 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