APPETIZERS

FRENCH ONION SOUP
Gruyère Cheese Crouton

CARROT AND GINGER BISQUE SOUP
Garlic Croutons

SPANISH GAZPACHO
Chilled Soup with Seafood, Tomatoes, Bell Peppers, Cucumbers

CLASSIC CAESAR SALAD
Romaine Lettuce, Focaccia Crouton, Parmesan Cheese, Caesar Dressing

CHOPPED GREEK SALAD ✓
Artichoke, Cherry Tomatoes, Black Olives, Feta Cheese, Onion, Oregano-Lemon Dressing

SPINACH SALAD AND BREADED CHICKEN STRIPS
Bacon, Pear, Ranch Dressing

BRUSCHETTA ✓
Grilled Ciabatta Bread, Ricotta, Roma Tomatoes, Garlic, Basil & Olive Oil

PINEAPPLE AND BERRIES ✓
Rosemary Syrup

SWEET CORN FRITTERS
Smoked Salmon Mousse, Jalapeño Sour Cream

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

STEAMED LITTLE NECK CLAMS*
Yellow Rice, Tangy Thai Lemongrass And Lime Broth

CLASSIC ENTRÉES

BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Mustard Remoulade

FETTUCINI ALFREDO ✓
Parmesan Cream Sauce, Mushrooms

HERB-RUBBED ROTISSERIE CHICKEN
Broccoli, Mashed Potatoes

CARVED WHOLE-ROASTED PORK LOIN
Grilled Asparagus, Sweet Potato Mash, Pear-Brandy Jus

GRILLED NEW YORK STRIP STEAK*
French Fries, Peppercorn Sauce

5 CHEESE BAKED ZITI ✓
Parmesan, Mozzarella and Ricotta Cheese, Cherry Tomato Sauce

TODAY'S FEATURED ENTRÉES

GRILLED SALMON*
Yellow Beets, Parsley Potatoes, Orange Hollandaise

CURRY CHICKEN
Tomato, Basmati Rice

GENERAL TSO'S CHICKEN
Vegetable Fried Rice

SAUTÉED VEAL PICCATA*
Parmesan Crusted Veal, Mushroom Risotto, Lemon-Mustard Sauce

CARVED GARLIC AND PEPPER CRUSTED WHOLE STRIPLOIN*
Baby Carrots, Potato Terrine, Au Jus

WILD MUSHROOM RAGOUT ✓
Mushroom Stew with Asparagus, Chives, Potato Pancake

WINE RECOMMENDATIONS

SAUVIGNON BLANC
EAST & WEST NORWEGIAN PROPRIETARY WINE
California
Bursting with tropical aromas including pineapple and passionfruit with hints of grapefruit and fresh basil, this refreshing wine offers a light, creamy mouth feel and a pleasant, round finish.
$49

PINOT NOIR
LOUIS JADOT
Burgundy, France
Aromas and flavors of red cherries and wild strawberries
$54

MALBEC
LUIGI BOSCA "LA LINDA" LUJAN DE CUYO
Mendoza, Argentina
Expressive aromas of red fruit and spices with incipient tannins with a very pleasant finish
$35

✓ Vegetarian ✓ Gluten Free ✓ Tofu