CHIC

METROPOLITAN MENU

APPETIZERS

CHILLED GREEN PEA SOUP **
A MIXTURE OF SALTED PEAS, FENNEL, SUGAR SNAP PEAS, AND A TARRAGON CRÈME FRACHIE

GREEK SALAD **
MARINATED FETA CHEESE, KILOMOS, CUCUMBER, TOMATO, RED ONION, AND OLIVES

TOMATO BRUSCHETTA **
CHERRY TOMATOES, OREGANO, BASIL, GRILLED TOASTED CRUSTY GARLIC BREAD

CHARRED OCTOPUS SALAD **
CUCUMBER, FRESH OHIO PEPPERS, KEY LIME DRESSING

SHRIMP CEVICHE **
MARGARITA JUICE, TOMATO, CILANTRO, PEPPERS, GILAVRIO WITH A TOUCH OF JALAPENO

SAUTÉED NEW ZEALAND MUSSEL **
WHITE WINE, ROASTED GARLIC, PARSLEY, PAPAYA, AND FRUIT LEMON

SIGNATURES

CAESAR SALAD **
ROMAINE LETTUCE, BREAD, CROUTONS, CHEESE, PARMESAN DRESSING

JUMBO LUMP CRAB CAKE
HERBED FRISSÉ LETTUCE, CHIMICHURRI MIGNONNETTE

CLASSICS

SOUP OF THE DAY
ASK YOUR WAITER FOR TODAY'S SPECIAL.

GARDEN SALAD **
GARDEN GREENS WITH CHERRY TOMATOES, SHAPED FRESHMAN CHEESE TOASTED IN A LIGHT VINAIGRETTE

PRAWN COCKTAIL **
BABY PRAWNS, CRISPY LETTUCE, MARINA RICE SAUCE

COUNTRY HOUSE PÂTE *
TOAST POINTS, PORT WINE REDUCTION

STYLISH NEVER TASTED SO GOOD
WHERE THE FRESHEST INGREDIENTS ARE EVOLVED TO THE HEIGHT OF CONTEMPORARY CUISINE

ENTRÉES

GRILLED ATLANTIC SALMON **
CRISPY RED ROSS PRODUCE, WHOLE GRAIN MUSTARD AND DILL, WITH A WHITE WINE BUTTER SAUCE

PAUPIETTE OF SOLE **
GENTLY POACHED SOLE STUFFED WITH CRÈME FRAÎCHE, SERVED WITH BABY VEGETABLES, LEMON SAUCE

VEGETABLE MOUSSEKA **
FOIL-LOADED GRATIN, MUSHROOM SAUCE

BEEF WELLINGTON **
ROASTED SLICE OF BEEF WRAPPED IN PASTRY, MUSHROOM DUSSEL, AND BOROLACE SAUCE

ROASTED LAMB CHOPS **
FRITATELLE GARGRE, MARINATED PORCETTE, ROSEMARY LAMB JUS

POTATO GNOCCHI
GNOCCHI SERVED WITH GUAJO, SPINACH, AND PARMESAN

SIGNATURES

HERBED SCAMP DIJONaise SHRIMP **
TOMATOES, SPINACH, GARLIC, PARSLEY, LEMON SAUCE

ONION CRUSTED CHICKEN **
SMOKED RACCARD, CARAMELIZED ONION, POTATOES, HONEYCHOC MUSTARD JUS

CLASSICS

GRILLED CHICKEN BREAST **
SAUTEED SEASONAL, VEGETABLE, AND NATURAL JUS

OVEN ROASTED SALMON **
SAUTEED SEASONAL, VEGETABLE, AND RED WINE SAUCE

GRILLED MANHATTAN STRIP STEAK **
SAUTEED SEASONAL, VEGETABLE, AND RED WINE SAUCE

PASTA PRIMAVERA **
LIGHTLY GRILLED VEGETABLES WITH OLIVE OIL, GARLIC, AND HERBS

ASSORTED VEGETABLE PLATE **
SNOW PEAS, ROASTED PEPPERS, ASPARAGUS, GARBANZO, GARLIC, BEANS, AND PARSLEY DRESSING

TODAY'S PIE
ASK YOUR WAITER FOR THIS EVENING'S CLASSIC PIE, SERVED WITH MASHED POTATOES AND VEGETABLES