

# today

**starter** cream of sun ripened tomatoes  
served with herb croutons

guacamole and tomato salsa  
crisp tortilla chips

fried chicken tenders, marinated cucumber and lettuce  
served with a zesty honey mustard sauce

♥ heart of iceberg lettuce  
blue cheese, thousand island, ranch, balsamic vinaigrette or french dressing

beef and barley soup with diced root vegetables

♥ gazpacho andalouse  
chilled tomato broth with diced plum tomatoes  
peppers, cucumbers and mediterranean herbs

didja (as in did you ever ...)  
food you always wanted to try, but did not dare

\* cured salmon and candied tomato  
dill cream, stewed apples and grapes in lemon dressing

**main** pan seared fillet of tilapia  
green pea sauce, braised carrots

sweet and sour shrimp  
large tiger shrimps in a tangy sweet and sour sauce  
served with scallion, garlic and shrimp fried rice noodles

♥ chicken à la grecque  
broiled boneless chicken breast with herbs and tomato sauce  
virgin olive and basil oil

linguini with italian sausage, bell peppers and mushrooms  
served with freshly grated parmesan cheese (also available as a starter)

♥ grilled tofu steak  
vegetarian entree; served with scallion and cured tomato stir fry

from our  
comfort kitchen

tender braised beef brisket in gravy  
served with roasted vegetables and mashed potatoes

♥ denotes healthy options which are low in fat, cholesterol and sodium

# after dinner

## desserts

vanilla crème brûlée

baked vanilla cream, garnished with assorted berries

black forest gâteau

chocolate cake filled with bing cherries, heavy cream and kirschwasser

♥ orange cake

sponge cake filled with low calorie orange cream

warm chocolate melting cake

served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream

sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

## beverages

freshly brewed coffee, regular or decaffeinated

milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee

cappuccino \$2.95 latte \$2.95 espresso \$1.95

\* liqueurs

sambuca • kahlúa • grand marnier • disaronno amaretto

baileys irish cream • frangelico

\* cognacs and brandies

hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.

hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

\* dessert wines and ports

croft distinction • graham's six grapes

washington hills, late harvest sweet riesling

\* regular bar prices apply