

today

starter smoked duck and caramelized oranges

fried shrimp
pickled cucumbers and plum sauce

yukon gold potato cream soup
enhanced with cheese and garlic croutons

♥ tom ka gai
thai chicken soup with coconut and lemongrass

chilled peach cream soup

wilted spinach and portobello mushrooms with fresh bacon bits
walnut and blue cheese dressing

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

shark and langoustino fire cracker roll
served with salsa verde

main farfalle with roast turkey breast and green peas
italian bow tie pasta tossed in a cream sauce (also available as a starter)

assorted seafood, newburg style
black tiger prawns and ocean scallops, tossed with a creamy lobster sauce
served with saffron pilaf rice

grilled, marinated pork steak
grilled zucchini and sauteed, sliced potatoes

braised lamb shank in a burgundy sauce
marinated with garlic and fresh herbs
braised root vegetable

♥ black bean and vegetable enchiladas
vegetarian entrée; served with sour cream and guacamole

**from our
comfort kitchen** beef stroganoff
beef tenderloin tips in a creamy mushroom sauce
garnished with pickles, beets and sour cream, buttered egg noodles

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

after dinner

desserts

bitter and blanc

warm, dark and white chocolate bread pudding with vanilla sauce

tiramisu

a delicious creamy combination of mascarpone cheese
coffee and sweet chocolate

♥ coconut cake

coconut sponge cake with a low calorie 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