

today

starter cream of sun ripened tomatoes
served with herb croutons

♥ tropical fruits
marinated with lime juice and a touch of tequila

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 gateau
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