CLASSICS

APPETIZERS

SHRIMP COCKTAIL | Horseradish cocktail sauce
CLASSIC CAESAR SALAD | Hearts of Romaine lettuce, garlic croutons, Parmesan cheese
ESCARGOTS A LA BOURGUIGNONNE | Garlic, parsley, butter
FRENCH ONION SOUP | Gruyère cheese, herb croutons

ENTRÉES

Served with potatoes du jour, seasonal vegetables
BROILED ATLANTIC SALMON | Hollandaise sauce
GRILLED CHICKEN BREAST | Thyme jus
GRILLED NEW YORK SIRLOIN STEAK | Herb butter or classic green peppercorn sauce

APPETIZERS

TUNA TARTAR | Caper berries, green olives, orange confit
TOMATO MOZZARELLA | Herb salad, balsamic vinaigrette, crostini
WILD MUSHROOM CONSMÈ | Pearl barley, chives
GRILLED MEDITERRANEAN OCTOPUS | Black olives, fingerling potato, paprika coulis

ENTRÉES

ORECCHIETTE | Duck bolognese, ricotta, San Marzano tomatoes
SUN DRIED TOMATO CRUSTED FLOUNDER | Artichoke purée, grilled leeks, Old Bay butter
GRILLED DUCK BREAST | Spätzle, bacon, crispy broccoli, blueberry gastrique
BRAISED SHORT RIB | Creamy polenta, pearl onions, baby roasted carrots
GREEN VEGETABLE CURRY | Jasmine rice, mango chutney, naan bread