# Dinner Menu

## Starters
- CREAM OF CAULIFLOWER SOUP
- TOMATO, WATERMELON AND FETA
- SEAFOOD RISOTTO
- ARTICHOKE AND PEA SALAD

## Classics
- BAKED FRENCH ONION SOUP
- "CAESAR" SALAD
- GARDEN SALAD
- SHRIMP COCKTAIL
- SEASONAL FRUIT MEDLEY
- ESCARGOTS À LA BOURGUIGNONNE

## Entrees
- FOUR CHEESE RAVIOLI
- CILANTRO-CRUSTED COD LOIN
- FREE RANGE PAN-SEARED CHICKEN
- YEAL SALTIMBOCCA
- BEEF BOURGUIGNON
- SWEET AND SOUR TOFU

## Selects
- WHOLE MAINE LOBSTER
- CHOPS GRILLE FILET MIGNON
- NEW YORK STRIP LOIN
- ROASTED CHICKEN BREAST

## Chef's Recommendation
- STARTER: TOMATO, WATERMELON AND FETA
- MAIN COURSE: CILANTRO-CRUSTED COD LOIN

## Desserts
- DARK CHOCOLATE BROWNIE
- RUM-RAISIN BREAD PUDDING
- CITRUS BERRIES CHEESECAKE
- CREME BRULLEE
- APPLE PIE À LA MODE
- NEW YORK CHEESECAKE
- ROYAL CHOCOLATE CAKE
- ARTISAN CHEESE PLATE
- SEASONAL FRUIT MEDLEY
- NO SUGAR ADDED ICE CREAM

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**Gluten-Free**

**Lactose-Free**

**Vegetarian**