## Dinner

### Starters

- **Roasted Poblano Pepper Soup**
  - sweet corn, chives, cilantro oil
- **Arugula and Radicchio Salad**
  - goat cheese, pomegranate, prosciutto, sherry-dijon vinaigrette
- **Seafood Cake**
  - pickled manchego croquettes, sambal aioli
- **Smoked Chicken Breast**
  - orange, fennel salad, citrus vinaigrette

### Classics

- **Baked French Onion Soup**
  - gruyère cheese, herb croûtons
- **Caesar Salad**
  - hearts of romaine, focaccia croutons, parmesan cheese
- **Garden Salad**
  - mixed greens, cherry tomatoes, balsamic vinaigrette
- **Shrimp Cocktail**
  - horseradish cucumbers, Marie-Rose sauce
- **Seasonal Fruit Medley**
  - hand-cut selection of fruits
- **Escargots à La Bourguignon**
  - garlic parsley butter

### Entrées

- **Lasagna Al Forno**
  - egg noodles, beef bolognese, béchamel sauce
- **Pan-Seared Fillet of Sole**
  - saffron rice, brussel sprout, red grape tomatoes, lemon butter sauce
- **Oven Roasted Jerk Spiced Chicken**
  - black bean pineapple rice, chicken jus
- **Ossobuco**
  - osso bucco, zinfandel, soft polenta, green beans, gremolata
- **Braised Beef Short Rib**
  - mashed potatoes, roasted root vegetables, cabernet sauce

### Chef's Recommendation

- **Starters**
  - Seafood Cake
- **Entrées**
  - Braised Beef Short Rib

### Selects

- **Whole Maine Lobster**
  - 1.25 lb., 1.5 lbs.
  - Drizzled, grilled, or seared, served with cream butter or fresh garlic herb butter $27.95
- **Chops Grille Filet Mignon**
  - 8 ounces of roasted beef tenderloin with your choice of sauce $19.95
- **Surf and Turf**
  - 6 ounce filet mignon, a roasted 9 ounce filet mignon with your choice of sauce $39.95

### Desserts

- **Warm Donuts**
  - mincemeat, powdered sugar, chocolate sauce
- **Tres Leches**
  - sponge cake, caramelized meringue, peach coulis
- **Cherries Jubilee**
  - red wine reduction, toasted almonds, vanilla ice cream
- **Classics**
  - Creme Brûlée
    - vanilla custard, caramelized sugar
- **Apple Pie à la Mode**
  - vanilla ice cream
- **New York Cheesecake**
  - graham cracker crust, strawberry compote
- **Royal Chocolate Cake**
  - olive Oil, chocolate fudge
- **Artisan Cheese Plate**
  - 4 cheeses, grapes, figs
- **Seasonal Fruit Medley**
  - hand-cut selection of fruits
- **Ice Cream**
  - vanilla, strawberry, chocolate
- **No Sugar Added Ice Cream**
  - vanilla, strawberry, chocolate

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**Note:** Certain dishes may contain gluten, lactose, or nuts. Check the table for detailed information. Please inform your server if you have any food allergies or dietary restrictions before ordering. Menu items are subject to change. For specific menu items, please visit our website.