

APPETIZERS

SANTA FE FLATBREAD

Serrano Ham, Tomatoes, Bell Peppers,
Mozzarella Cheese, Arugula and Basil

SEAFOOD FRITTO MISTO

Fried Calamari, Mussels, Shrimp, Scallops,
Sea Bass, Onions and Zucchini with Garlic Marinara Sauce

CHARCUTERIE AND CHEESE PLATTER

Prosciutto di San Daniele, Serrano Ham, Salami,
Pâté Port Wine, Brillat-Savarin, Tomme de Savoie
and Crottin de Chavignol

SOUPS & SALADS

CHILLED SOUP OF THE DAY

LOBSTER BISQUE

Creamy Lobster Soup with Tomato and Crème Fraîche

MOZZARELLA AND PROSCIUTTO SALAD

Fresh Mozzarella, Prosciutto di San Daniele,
Figs, Arugula, Fresh Basil and
Extra Virgin Olive Oil

CLASSIC COBB SALAD

Romaine Lettuce, Grilled Chicken Breast,
Tomatoes, Avocado, Hard-Boiled Egg, Bacon and
Roquefort Cheese, Served with
Your Choice of Dressing

CAESAR SALAD

Romaine Lettuce, Parmesan, Garlic Croutons,
Anchovies and Traditional Caesar Dressing with Your
Choice of Grilled Salmon, Chicken Breast
or Shrimp

NIÇOISE SALAD*

Seared Fresh Tuna, Bibb Lettuce, Green Beans,
Red Potatoes, Plum Tomatoes, Hard-Boiled Egg and
Taggiasca Olives

SANDWICHES

BRIE BURGER*

Prime Beef Burger with Triple Crème Brie, Caramelized
Onions and Smoked Chili Mayo on a Sesame Brioche Bun

FRENCH DIP*

Thinly Sliced Slow-Roasted Beef Au Jus with
Horseradish Sauce on a French Roll

SESAME CRUSTED MAHI MAHI SANDWICH

Pretzel Bun and Pickled Ginger Slaw

ENTRÉES

LINGUINE WITH CLAMS

Pasta with Littleneck Clams, Chorizo, Semi-Dried Tomatoes
and Zucchini in a White Wine and Garlic Sauce

DIVER SCALLOPS

Pan-Seared Scallops with Baby Bok Choy,
Radishes and Vegetable Nage

SALMON WITH LOBSTER SAUCE*

Butter-Roasted Salmon with Mussels, Fennel,
and Chateau Potatoes

ESCALOPE DE VEAU

Lightly Breaded Veal with Roasted Potatoes
and Baby Rainbow Carrots

HERBED CHICKEN WITH ROSEMARY JUS

Roasted Breast of Chicken with Baby Spinach,
Asparagus and New Potatoes

DOUBLE-CUT PORK CHOP

Grilled Pork Chop with Roasted Potatoes and Kale

GOAT CHEESE GALETTE

Baked Tart with Roasted Root Vegetables, Sun-Dried
Tomatoes, Goat Cheese, Garlic and Thyme

DESSERTS

WARM CHOCOLATE ESPRESSO BROWNIES

Macadamia Nut Ice Cream and Caramel Brittle

CARROT CAKE Orange Marmalade

BANANA CREAM TARTLET

Chocolate Coulis and Toasted Coconut

BERRIES AND MANGO IN GRAND MARNIER

Crispy Almond Tart