

First Course SALAD

BABY SPINACH SALAD

Fresh Baby Spinach Leaves with Thin Slivers of Orange Segments,
Bacon, Pecorino Cheese, and Toasted Macadamia

CAESAR SALAD

Romaine Hearts, Parmesan Crisp, Shaved Grana Padano and Caesar Dressing

MIXED GREEN WALNUT GORGONZOLA

Mélange of Salad Greens with Toasted Walnuts, Cranberries,
and Gorgonzola with a Blackberry Vinaigrette

ICEBERG WEDGE SALAD

A Crisp Wedge of Iceberg Lettuce topped with Creamy Bleu Cheese Dressing,
Grape Tomatoes, Fried Capers and Applewood Smoked Bacon

MESCLUN GREENS WITH A POACHED BARTLETT PEAR

Spiced Walnuts, Shaved Pecorino, Walnut Balsamic Dressing



Main Course

ENTREE

BEEF & CHICKEN OPTIONS

8OZ. CENTER CUT FILET MIGNON WITH A WILD MUSHROOM DEMI GLACE
Steamed Asparagus, Double Baked Yukon Potato
\$54

BRAISED BONELESS SHORT RIBS
Cabernet Demi, Baby Vegetables, Whipped Bistro Potatoes
\$48

PROSCIUTTO WRAPPED FRENCH CUT CHICKEN BREAST
Stuffed with Spinach and Imported Provolone, Fingerling Potatoes, Haricot
Verts, Toasted Mustard Seed and Sage Sauce
\$44

FRENCHED CHICKEN BREAST
Boursin Cheese and Roasted Peppers, Sauce Herbs de Provance,
Seasonal Vegetable Medley, Pommies Alligot (Gruyere Potato)
\$46

CHICKEN GENOVESE
Grilled French Cut Chicken Breast with a Basil, Sundried Tomato Demi
Sauce, Roasted Red Potatoes, Buttered Spinach
\$42



Main Course

ENTREE



SEAFOOD & DUAL OPTIONS

SEARED FILLET OF SALMON

Olive Caper Relish, Beurre Blanc, Saffron Cous Cous, Sautéed Baby Vegetables

\$46

GRILLED FILLET OF SALMON

Chive Beurre Blanc, Kamut and Wild Rice Pilaf, Steamed Asparagus

\$46

PORCINI CRUSTED CHILEAN SEA BASS

Pan Seared Porcini Crusted Chilean Sea Bass, Lemon Beurre Blanc, Kamut and Wild Rice Pilaf, Vegetable Medley

\$51

CRAB STUFFED SHRIMP & FILET DUET

Roasted Russian Fingerling Potato, Haricot Verts, Merlot Reduction

\$53

PORCINI CRUSTED CHILEAN SEA BASS & FILET DUET

Porcini Crusted Chilean Sea Bass with Grilled Petit Filet, Roasted Shallot Demi, Beurre Blanc, Italian Parmesan Mashed Potatoes, Baby Vegetables

\$54

CHICKEN & FILET DUET

Choose any of the three French Cut Chicken Entrees paired with a Grilled Petite Filet

\$52

Main Course

ENTREE

VEGETARIAN OPTIONS

PORTOBELLO MUSHROOM CAP STUFFED WITH GRILLED VEGETABLES AND GOAT CHEESE

Served with Couscous and a Spicy Red Pepper Coulis
\$39

RATATOUILLE FILLED CREPES

Ratatouille Filled Crepes set on a Goat Cheese Sauce and Match Stick Vegetables
\$39

MEZZALUNA CIPRIANI

Half Moon Shaped Pasta filled with Cheese
Light Tomato Cognac Cream Sauce
\$39

