

THIS
EVENING'S
MENU

"The best poet is the man who delivers our daily bread:
the local baker."
— Pablo Neruda

STARTERS

BABY SPINACH AND TREVISO SALAD ✖
Crumbled Blue Cheese, Smoked Bacon,
Cranberries, Raspberry Vinaigrette

CHILLED BEETROOT & YOGURT SOUP ✖ ✖
Radish, Cucumber, Chives

SALMON TARTARE*
Celery Root Purée, Trout Roe Caviar*,
Dill, Apple, Pumpernickel

CLASSIC "CAESAR" SALAD ✖
Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✖ ✖
Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✖ ✖
Shallots, Garlic, Parsley, Pernod Butter

BAKED FRENCH ONION SOUP ✖
Herb Croutons, Melted Gruyère Cheese

ENTRÉES

SHRIMP SCAMPI ✖
White Wine-Garlic Sauce, Cherry Tomatoes,
Parsley; Served on Linguine

PAN-SEARED COBIA ✖
Sweet Potato, Spinach, Brown Butter Emulsion,
Citrus Breadcrumbs

SEARED DUCK*
"Fried" Wild Rice, Swiss Chard, Parsnip,
Orange Duck Jus

GRILLED LAMB T-BONE* ✖ ✖
Provençal Ratatouille, Duck Fat Roasted Potatoes,
Cabernet-Mint Sauce

STEAK DIANE* ✖ ✖
Sirloin Cut, Creamy Cognac Mushroom Sauce,
Haricot Vert, Hasselback Potatoes

CELEBRITY CLASSICS

BROILED ALASKAN SALMON* ✖ ✖
Served Plain or with Classic
Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables

GRILLED CHICKEN BREAST ✖ ✖
Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ✖ ✖
Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables

STUFFED PORTOBELLO MUSHROOM ✖ ✖
Spinach-Goat Cheese, Roasted Red Pepper Coulis,
Basil Pesto, Fried Onion

✖ Gluten Free ✖ Vegetarian ✖ No Sugar Added ✖ Lactose Free

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.