

THIS
EVENING'S
MENU

Tell me what you eat, and I will tell you what you are.
— Anthelme Brillat-Savarin

STARTERS

GARDEN FRESH SALAD * x v lf
Mixed Lettuce, Seasonal Vegetables,
Cucumber, Tomatoes

CAUSA LIMEÑA * x v lf
Albacore Tuna, Ají Limo, Cilantro, Chives

ASIAN CONSOMMÉ * x v lf
Chicken, Mushrooms, Ginger

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

CHILLED SHRIMP COCKTAIL * x v lf
Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * x v lf
Shallots, Garlic, Parsley, Pernod Butter

BAKED FRENCH ONION SOUP *
Herb Croutons, Melted Gruyère Cheese

ENTRÉES

ROASTED TROUT * x v lf
Cauliflower, Sautéed Spinach,
Toasted Pine Nuts, Caper Vinaigrette

MEDITERRANEAN SEAFOOD ORZO* lf
Mélange of Scallops, Shrimp, Mussels,
Roasted Eggplant, Cherry Tomatoes

LEMON-PEPPER ROASTED CHICKEN
Rigatoni Pasta, Olives, Capers, Spinach,
Parmesan Cheese, Tomato Sauce, Oregano

ROASTED PORK LOIN *
Creamy Parmesan Polenta, Green Asparagus,
Roasted Peppers, Pork Jus

PAN-SEARED AGED SIRLOIN STEAK* * x v lf
Roasted Potatoes, Seasonal Vegetables,
Herb Compound Butter

CELEBRITY CLASSICS

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

GRILLED CHICKEN BREAST * x v lf
Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

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

ROASTED HARISSA CAULIFLOWER
Cilantro Hummus, Pine Nut, Golden Raisins, Chives

x v lf Gluten Free lf Vegetarian * No Sugar Added lf 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.