

THIS
EVENING'S
MENU

To eat is a necessity, to eat intelligently is an art.
— Anonymous

STARTERS

- KALE SALAD * x# v

Roasted Squash, Dried Cherries,
Caramelized Pecans, Lemon Vinaigrette

CHARRED OCTOPUS * x#

Potato Mousseline, Chorizo, Wilted Spinach,
Scallion Relish

CREAMY SMOKED TOMATO BISQUE * v

Basil Pesto, Herbed Croutons
- CLASSIC "CAESAR" SALAD *

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * x# v

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * x#

Shallots, Garlic, Parsley, Pernod Butter

BAKED FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

ENTRÉES

- HERB CRUSTED HADDOCK FILET * v
- Roasted Potatoes, Red Peppers, Green Olives,
Tomato-Olive Oil Sauce
- BROILED LOBSTER TAIL * x# \$
- Rice Pilaf, Steamed Broccoli,
Drawn Butter
- SLOW BRAISED LAMB SHANK * x#
- Red Bell Pepper Coulis, Roasted Sweet Potato,
Wilted Spinach, Lamb Jus
- DUCK A L'ORANGE x#
- Slow Roasted Duck, Orange Sauce, Green
Beans, Carrots, Roasted Potatoes
- BEEF WELLINGTON* *
- Puff pastry Wrapped Beef, Mushroom Duxelles,
Black Truffle Veal Jus, Sautéed Vegetables,
Duchess Potatoes

CELEBRITY CLASSICS

- BROILED ALASKAN SALMON* * x#

Served Plain or with Classic
Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables

GRILLED CHICKEN BREAST * x#

Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* * x#

Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables
- CREAMY WILD MUSHROOM RISOTTO x# v
- Black Truffle, Vegetarian Parmesan

x# Gluten Free v Vegetarian * No Sugar Added v Lactose Free

\$ Additional fee, \$16.99 per additional lobster

*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.