



DINNER MENU



APPETIZERS

Chicken Livers with pancetta and camembert cheese on garlic crustini.....	9
Black Truffle and Brie Cheese Gnocchi with watercress butter sauce.....	10
Crisp Calamari Strips with marinara sauce.....	8
Wild Mushroom Ravioli with brown butter sauce, baby spinach and crisp shallots.....	9
Goat Cheese Stuffed Quail with capellini frittata, frisée salad, poached quail eggs and jus de poulet vinaigrette.....	12
Coconut Lobster Skewers with tomato-cucumber relish.....	15

SOUPS AND SALADS

Butternut Squash-Foie Gras Soup with crisp prosciutto and chives.....	8
Tomato-Basil Bisque with garlic rye croutons.....	6
Soup of the Day Ask your server about today’s creation.....	6
House Salad mixed greens, apples, pears, goat cheese, candied pecans and house vinaigrette.....	7
Israeli Salad a relish of; tomato, cucumber, red onion and avocado tossed in lemon vinaigrette served with fire grilled pita and our hummus dip.....	12
Rare Breast of Duck Salad with red cabbage, baby mâche lettuce and soy-ginger vinaigrette.....	10
Romaine Heart Salad with creamy Caesar dressing, focaccia crouton and white anchovies.....	8

FISH & SHELLFISH

Horseradish Crusted Salmon with lemon butter sauce, black truffle potato cake and sautéed Swiss chard with pancetta lardons.....	24
Baked Corvina Bass topped with a walnut crust served with wild mushroom-parmesan risotto.....	26
Prawns Scampi in a white wine butter sauce with angel hair pasta and roasted acorn squash.....	24
Pan-Seared Sea Scallops in orange butter with braised Belgium endive.....	23
Butter Poached Chic Lobster with Dungeness crab stuffing served with sautéed spinach and butternut squash.....	32
Fresh Catch of the Day Ask your server about today’s creation.....	market price

MEAT & POULTRY

Grilled Flat Iron Steak with chimichurri sauce and garlic fries.....	19
Seared Filet Mignon with red wine demi glace, roasted garlic mashed potatoes and rappini sautéed in olive oil with garlic and red pepper.....	30
Spice Crusted Free Range Tenderloin of Venison with Huckleberry demi glace, Native American fry bread and parsnip-pear purée.....	38
Oven-Roasted Rack of Lamb sweet mustard crusted, served with winter fruit and vegetables and lamb jus.....	29
Steak Diane New York Strip pan-seared and smothered in a wild mushroom brandy cream sauce and white truffle fries.....	24
Oven-Roasted Frenched Breast of Chicken with lemon-caper butter on a bed of spaghetti pomodoro.....	22
Duck Two Ways slow roasted leg and sautéed breast with lingonberry sauce blended rice and braised red cabbage.....	25

