

DAILY DINNER SPECIALS

Monday

Lemon Garlic Roasted Chicken White Bean Cassoulet, Grilled Vegetables

29

Tuesday

Sauteed Halibut, Parsley Potato Cake Apple Fennel Salad, Mustard Vinaigrette

30

Wednesday

Roasted Duck Confit, Sweet Yams, Sauteed Cabbage, Duck Rilette, Frisee

30

Thursday

Braised Lamb Shank, Oven Roasted Carrots, Chipolini Onions

32

Friday

Seafood Cioppino with Tomato Broth, Clams, Mussels, Shrimp, Scallops

34

Saturday

Slow Cooked Prime Rib of Beef, Baked Potato, Thyme Jus

36

Sunday

Osso Buco, Creamy Polenta, Fried Parsnips, Natural Jus

30

SAVORY THREE COURSE

\$45 per person, exclusive of tax & gratuity

Starter

Spicy Pumpkin & Butternut Squash Bisque

Petite Live Butter Lettuce Salad

Endive, Radicchio, Candied Walnuts, Citrus, Thyme Vinaigrette

Entrée

Orange Tequila Lime Chicken

Chipotle Mashed Potatoes, Tomato Avocado Salad

Chorizo Crusted Salmon

Parmesan Tomato Risotto, Fresh English Peas

Penne Puttanesca

Roasted Tomatoes, Capers, Anchovies, Garlic, Black Olives

Sugar

Sorbet Trio

Chocolate Soufflé

Choice of Non-Alcoholic Beverage

*P*REMIUM *T*HREE *C*COURSE

\$58 per person, exclusive of tax & gratuity

Starter

Seared Sea Scallops

Truffle Celery Root Puree, Sautéed Wild Mushrooms, & Veal Jus

Roasted Goat Cheese and Baby Arugula

Heirloom Tomatoes, Sherry Basil Vinaigrette, & Merlot Reduction

Entrée

Grilled Filet Mignon

Roasted Herb Fingerling Potatoes & Red Wine Sauce

Pan Roasted John Dory

Warm Ratatouille & Chablis Beurre Blanc

Brandt New York Prime Steak

Pommes Frites & Watercress Salad

Sugar

Chocolate Raspberry Sabayon Yuzu

Chocolate Soufflé

Crème Brûlée

Choice of Non-Alcoholic Beverage

*A*PPETIZERS

Moules Marinieres

Mussels in White Wine

17

Seared Sea Scallops

Truffle Celery Root Puree, Sautéed Wild Mushrooms, Veal Jus

17

Slow Braised Short Rib

Castroville Artichoke and Micro Cilantro Salad

18

Classic French Onion Soup

11

Spicy Pumpkin & Butternut Squash Bisque

Cup 7, Bowl 11

*S*ALADS

Roasted Goat Cheese with Baby Arugula

Heirloom Tomatoes, Sherry Basil Vinaigrette, Merlot Reduction

14

Live Butter Lettuce Salad

Endive, Radicchio, Candied Walnuts, Citrus Thyme Vinaigrette

14

Riesling Poached Pear Salad

Watercress, Stilton Cheese, Pinenut Vinaigrette

17

Traditional Caesar Salad

Rosemary Crouton, Parmesan Cheese 17

Add Grilled Chicken, Grilled Shrimp or Grilled Salmon 20

LAND

Brandt New York Prime Steak
Pommes Frites, Watercress Salad

39

Grilled Filet Mignon
Roasted Herb Fingerling Potatoes, Red Wine Sauce

40

Double Cut Pork Chop
Bacon, Brussel Sprouts, Apple Bread Pudding, Apple Reduction

33

Orange Tequila Lime Chicken
Chipotle Mashed Potatoes, Tomato Avocado Salad

29

SEA

Crispy Skin Black Bass
Salsify, Asparagus, Poached Shrimp

31

Chorizo Crusted Salmon
Parmesan Tomato Risotto, Fresh English Peas

30

Pan Roasted John Dory
Warm Ratatouille, Chablis Beurre Blanc

32

PASTA

Penne Puttanesca

Roasted Tomatoes, Capers, Anchovies, Garlic, Black Olives

24

SIDES

Yukon Gold Potato Gratin

Brown Butter Asparagus

Fricassee of Mushrooms

Macaroni and Cheese

French Green Beans

Creamed Spinach

8

*18% service charge is added to parties of eight or more
\$5.00 charge will be added to each split item*

Menu Subject to Change