

APPETIZERS

CHEF'S AUTHENTIC FRENCH ONION SOUP 5.95

BELGIAN CHEESE CROQUETTES & A SPICY HOME-MADE SALSA 6.75 
A BLEND OF PARMESAN, GRUYÈRE & EMMENTAL CHEESE

SPICY BREADED GREEN BEAN FRIES WITH RANCH DIP 5.25 

SAUTÉED SCALLOPS IN A LIGHT & FRAGRANT COCONUT & CURRY SAUCE 8.95

CRAB CAKE WITH SRIRACHA MAYONNAISE 7.50

ENTRÉES

ALL ENTRÉES SERVED WITH A SMALL GREEN SALAD
DRESSINGS: BALSAMIC VINAIGRETTE, BLUE CHEESE, CAESAR, HONEY MUSTARD, ITALIAN, 1000 ISLAND, RANCH

FISH & SEAFOOD

SALMON PILLOW CASE 26.75

PAN ROASTED WILD CAUGHT FILET OF ALASKAN SALMON SERVED ON A BED OF SPINACH WITH HOLLANDAISE SAUCE & TOPPED WITH PUFF PASTRY AND ALSO FINGERLING POTATOES

CREAMY COCONUT SEAFOOD CURRY 31.95

THAI STYLE CURRY WITH ALASKAN POLLOCK, SHRIMP, SCALLOPS & CLAMS
SERVED WITH BABY POTATOES & GARLIC CROUTONS

GRILLED FILLET OF SALMON 25.65

WILD CAUGHT ALASKAN SALMON SERVED WITH WILD RICE

CHICKEN & DUCK

CRISPY CLASSIC CHICKEN SCHNITZEL 24.75

PANKO CRUSTED CHICKEN SERVED WITH A BUTTERY LEMON
CAPER SAUCE & ONIONS WITH FETTUCCINI

PAN ROASTED DUCK BREAST 26.45

SERVED WITH A BLUEBERRY GASTRIQUE & POTATO GRATIN

BLACKENED CHICKEN 23.95

SERVED WITH PEPPER JACK CHEESE, SPINACH AND WILD RICE

PASTA

PASTA PUTTANESCA 16.95 

A HEARTY DISH OF SPICY SICILIAN PASTA WITH TOMATOES, PEPPERONCINI, ARTICHOKE,
GARLIC, OLIVES, PEPPERS, ONIONS & CRUSHED RED PEPPER FLAKES

OPTIONAL ADDITIONS TO PASTA,

BACON 3.25; ITALIAN SAUSAGE 3.25; BLACKENED CHICKEN 6.50; GARLIC SHRIMP (6) 8.75

VENISON

PAN FRIED FILET OF VENISON 39.95
6OZ (170g) RED DEER FILET WITH A RED WINE REDUCTION
AND TOURNEDOS BUTTER SERVED WITH POTATO GRATIN

BEEF

PORTERHOUSE STEAK 49.25
BE HUNGRY, VERY HUNGRY
16 OZ (454 g) HAND CUT STEAK SERVED WITH A CHIPOTLE BUTTER GLAZE AND A BAKED POTATO
ON THE ONE SIDE OF THE BONE IS NY STRIP, SECOND ONLY, PERHAPS, TO RIB-EYE IN TERMS OF BEEF QUALITY
ON THE OTHER SIDE IS A TENDERLOIN FILET: EXTRA LEAN, AND SUPER TENDER

FLAT IRON STEAK 29.95
CHOICE ANGUS 8OZ (227g) STEAK SERVED WITH STEAK FRIES & SEASONAL VEGETABLES
THE TENDERNESS OF A FILLET STEAK WITH THE FULL FLAVORED CHARACTER OF A SIRLOIN

BEEF STROGANOFF 26.95
SERVED IN A RICH & CREAMY PAPRIKA SAUCE WITH MUSHROOMS & PAPPARDELLE WIDE RIBBON PASTA

LAMB

LAMB OSSO BUCO 28.75
10OZ (284g) LEG OF LAMB BRAISED LOW & SLOW UNTIL THE LAMB IS FALL-OFF-THE-BONE TENDER,
SERVED IN A RED WINE SAUCE WITH GOLDEN RAISINS & PAPPARDELLE PASTA

PORK

GRILLED PORK MEDALLIONS 25.75
PORK TENDERLOIN SERVED WITH A PEPPERCORN SAUCE & HORSERADISH POTATO CAKES

OPTIONAL ADDITIONS TO MEAT DISHES

GARLIC SHRIMP 8.75

MUSHROOMS 3.25

ONIONS 3.25

BÉARNAISE SAUCE 3.25

GLUTEN FREE MENU AVAILABLE

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES, INTOLERANCES
OR REQUIRE GLUTEN FREE OR VEGAN PREPARATIONS.

20% SERVICE CHARGE FOR TABLES OF 6 OR MORE

ENTREES SPLIT PLATE CHARGE 8.50