

Starters:

Chilled Shrimp, Rémoulade 16
4 Jumbo Prawns Grilled then Chilled, Served with Sauce Rémoulade and Traditional Cocktail Sauce

Steak Tartar 14
Spiced Chopped Beef Tenderloin, Shallots and Capers with Wilted Spinach, Whole Grain Mustard Sauce and Cracked Pepper Tuile

Prince Edward Island Mussels a la Provençal 10
Olive Oil, Shallots, Garlic, Tomatoes, White Wine and Herbs served with Fries

Ahi Tuna Ménage a Trois 16
Sesame Seared, Sashimi, and Poke with Soy Glaze and Wasabi

Escargot a la Bourguignon 10
Butter, Garlic, Shallot, White Wine and Parsley

Soups and Salads:

Maine Lobster Bisque 10
Cognac Scented Crème Fraîche

Soup of the Day 6

Spring Salad 7
Baby Field Greens, Crispy Asiago, Cucumber, Avocado, Tomato, Mandarin Orange and Shallot Mixed with White Balsamic Vinegar and Olive Oil, Sprinkled with Toasted Almonds

Traditional Caesar Salad 8
Anchovies, Grated Asiago, and Herbed Croutons

Frisée aux Lardons 7
Baby Belgian Endive, Warm Bacon-Roasted Shallot Vinaigrette and Poached Egg

Iceberg Wedge 6
Creamy Bleu Cheese Dressing, Diced Tomatoes, and Herbed Croutons

Entrees:

Pan Seared Chilean Sea Bass	36
Truffle Gnocchi, Lobster Meat, and Green Vegetables	
Applewood Smoked Bacon Wrapped Medallions of Pork Tenderloin	24
Sherry-Sage Sauce and Yukon Potato Hash	
Grilled Wild Caught Alaskan Coho Salmon	29
Ginger-Lemon Sauce, Orange-Cucumber Salsa and Canada Rice Sauté	
Filet Mignon and Shrimp Scampi	38
6oz Beef Tenderloin and 3 Jumbo Shrimp in Garlic Cream Sauce. With Potato Galette and Demi Glace	
Seared Jumbo Sea Scallops	27
Pecan Risotto, Roasted Red Pepper Beurre Blanc and Sautéed Asparagus Tips	
Colorado Rack of Lamb	48
A Four Bone Rack with Minted Caramelized Onion Sauce and Herb-Garlic Mashed Potatoes	
Classic Sole Meunière	24
Artichoke and Saffron Risotto	
10 oz New York Strip	28
Herb-Garlic Mashed Potatoes and Creamy Bleu Cheese Sauce	
Champagne Braised Halibut Filet	30
Wilted Spinach, Pancetta, Tomatoes and Cream on Fresh Pasta	
Pan Roasted Half Chicken	24
Butter Poached Fingerling Potatoes and Portobello-Madeira Sauce	