

To Begin.....

Soup Du Jour | 8

Daily Soup Inspired by Fresh Ingredients

Chinoise Salad | 13

Julienne of Vegetables, Fried Won Tons, Fresh Lettuce, Feta Cheese with Honey Dijon Dressing

Classic Caesar Salad | 13

Chopped Crisp Romaine Hearts with Bacon, Croutons & Fresh Parmesan Cheese Tossed in a Zesty Home Made Dressing

Baked Brie and Duck | 14

Oven Baked Breaded Brie Paired with a Blueberry Compote & Smoked Duck

Escargot Gratin | 12

Baked in Garlic Butter with Parmesan Cheese Served with a Garlic Cheese Stick

Crispy Calamari | 13

Lightly Breaded & Served with Tzatziki

Tempura Shrimp | 11

Lightly Fried served with Thai Chili Sauce

Perogies | 12

Topped with a Caramelized Onion Cream Sauce; Sweet Onions & Chopped Bacon

Basket Of Fresh Bread (4 buns) | 5



Main Event.....

(Each Entrée is served with This Evenings Fresh Vegetables & Chef's Potato)

Pork Tenderloin | 37

Pan Seared Pork Tenderloin, Breaded & served with a Caramelized Onion Cream Sauce OR a Grain Mustard Sauce

Grilled Rack of Lamb Full | 40 ½ Rack | 37

Grilled then served with a House Demi Glaze & Blueberry Compote

Pickeral Filet | 28

Pan Seared with Roasted Almond Nut Butter & Fresh Chives

Angus Striploin | 37

Grilled then Topped with our Bordelaise Sauce

Grilled Salmon | 28

Served with our Fresh Dill House Aioli

Butternut Ravioli | 25

*Tossed with Diced Vegetables and your Choice of:
White Wine Cream Sauce OR Tomato Sauce*

Braised Ribs Full | 29 ½ Rack | 23

Tender Baby Back Ribs Grilled with a Gourmet BBQ Sauce

Chicken Filo Cordon Blu | 28

Diced Chicken, Ham and Swiss Cheese; Wrapped then Baked in a Garlic Butter Layered Filo Pastry Topped with our Famous Tomato Sauce

