

# To Begin.....

## Soup Du Jour | 8

*Daily Soup Inspired by Fresh Ingredients*

## Crispy Calamari | 13

*Lightly Breaded & Served with Tzatziki*

## Tempura Shrimp | 11

*Lightly Fried served with Thai Chili Sauce*

## Classic Caesar Salad | 13

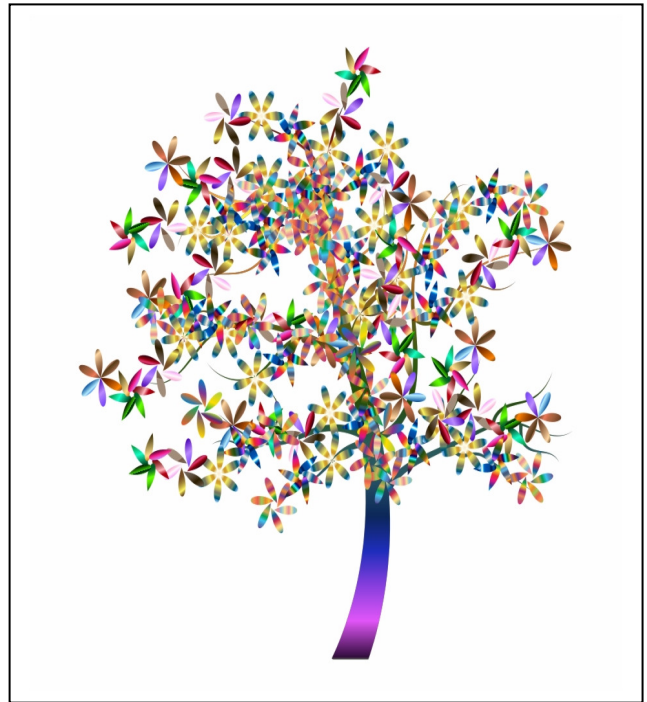
*Chopped Crisp Romaine Hearts with Bacon,  
Croutons & Fresh Parmesan Cheese Tossed  
in a Zesty Dressing*

## 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*



*((If you are looking for something not on our menu OR you have dietary restrictions.....  
Please let us know in advance and we will do all we can to accommodate!!))*

# Main Event.....

## Butternut Ravioli | 25

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

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

## Pork Tenderloin | 27

Pan Seared Pork Tenderloin, Breaded & served  
with a Cremini Mushroom Cream Sauce

## Angus Striploin | 31

Grilled then Topped with our Bordelaise Sauce

## Braised Ribs Full | 29 ½Rack | 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

## Rainbow Trout Filet | 28

Pan Seared with Roasted Almond Nut Butter and Fresh Parsley

