



### Starters

**Soup du Jour** made with fresh vegetables and stocks

Cup: \$4.95                      Bowl: \$5.50

**French Onion Soup** thinly sliced caramelized onions flavored with port wine, fresh thyme and bay leaves with a French bread crouton and Gruyère cheese    \$8.95

**House Salad** served with baby lettuces, Belgian endive, toasted pecans, shaved Asiago cheese, and Roma tomatoes in a white balsamic grape seed oil vinaigrette    \$7.50 With Soup \$8.45

**Caesar Salad** crisp romaine lettuce tossed in a dressing flavored with lemon, black pepper, and anchovies, with garlic croutons and shredded Parmesan    \$8.50  
with grilled chicken    \$11.95                      with smoked salmon    \$12.95

**Fresh Mozzarella Gratine** Roma tomatoes, kalamata olives, capers, and fresh basil served on a French bread crostini and garnished with baby lettuces  
\$8.00

**Escargot** braised in garlic parsley butter and Sauterne served au gratin with blue cheese.  
\$10.00

**Campagne Terrine** served pan seared with duck breast and pork, garnished with pistachios fresh herbs and a red grape relish with crostini  
\$10.00

**Warm Asparagus Salad** sauteed green asparagus, Morel mushrooms, and toasted almonds in a lemon grape seed oil dressing and polenta  
\$9.00

**Tiger Prawn Salad** served in a crisp pastry shell with baby lettuces, orange segments, and teardrop tomatoes with a citrus reduction and aioli  
\$9.50

**Dungeness Crab Cake** served in a bed of baby lettuces with a sauce Grebiche flavored with lemon and dill  
\$10.00

*A 20% gratuity will be added to any table of six or more guests. Corkage fee: \$15 per 750 mL bottle.*



### Main Courses

**Seared Duck Breast Salad** served with baby greens tossed with wild rice, toasted pine nuts, Granny Smith apples and a Chambord vinaigrette, served with Maytag blue cheese crostini  
Starter 12.95.... Entrée 22.95

**Chicken Penne Pasta** with asparagus, shiitake mushrooms, and oven dried tomatoes in a vegetable nache flavored with fresh herbs  
\$17.50

**Braised Chicken Chasseur** with baby carrots, pearl onions, Haricot Verts, and fingerling potatoes in a Riesling butter broth  
\$21.50

**Pan Fired New Zealand Venison Loin** served with a sweet potato mash and a lingonberry port wine reduction  
\$27.00

**Grilled Rib Eye Steak** Painted Hills rib eye finished with a Black Truffle caramelized shallot compound butter and veal glaze  
\$27.00

**Grilled Petit Fillet Mignon** served with a sauté of specialty mushrooms and garlic with Maytag blue cheese and a Marsala wine demi glaze  
\$28.00

**Oven Roasted New Zealand Rack of Lamb** Breaded with Dijon mustard and pistachio, served with garlic rosemary demi glaze  
\$25.50

**Pan Seared Scottish Salmon** served on a warm red potato salad garnished with Pancetta, scallions and grilled Swiss Chard with a lobster cream sauce  
\$23.95

**Seafood Pasta** served with salmon, scallops, tiger prawns and New Zealand mussels in a tomato saffron butter broth served over angel hair pasta  
\$19.50

**Grilled Portabella Mushroom En crouete:** Garnished with asparagus and baby carrots in a pastry shell finished with a vegetable stock Madiera reduction  
\$17.50

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