

APPETIZERS

Goat Cheese Crostini
Herb Crostini, Capriole Goat Cheese, Olives and
Roasted Tomatoes
9

Shrimp Cocktail
Jumbo Shrimp, Wasabi Cocktail
14

Mediterranean Lamb Kebobs
Tzatziki Sauce, Grilled Flat Bread
10

Crab Cakes
Jumbo Crabmeat Pan-Seared, Peppadew Aioli
14

SOUPS & SALADS

Onion Soup
Braised Oxtail, Herbed Gruyere Panini
7

Lobster Bisque
Sweet Basil and Sherry Cream
7

Local Organic Greens
Capriole Goat Cheese, Roasted Beets, Butternut
Squash, Balsamic Vinaigrette
7

Wine Poached Pear Salad
Candied Walnuts, Arugula, Frisee and Maytag
Blue Cheese, Champagne Vinaigrette
7

Hearts of Romaine Salad
Candied Bacon, Mixed Tomatoes, Crumbled
Maytag Blue Cheese Buttermilk Dressing
7

MENU ITEMS AND PRICES
ARE SUBJECT TO CHANGE

PLEASE VISIT OUR WEBSITE FOR COMPLETE
REGULAR & SEASONAL MENUS

ENTRÉES

Herb Crusted Prime Rib
Boursin Cheese Mash Potato
14-oz 36 18-oz 42

Filet Mignon
Nine Ounces, Center Cut, Boursin Cheese
Mash Potato, Peppercorn Demi Glace
Filet 41 Petite Filet (6-oz) 36

Half Roasted Indiana Duck
Mascarpone Polenta, Port Wine Demi Glace
31

Surf and Turf
9oz. Filet Mignon, 8oz. Cold Water Lobster or
8oz. King Crab Legs Boursin Cheese Mash Potato
Peppercorn Demi Glace
68

Lobster, King Crab Legs
& Filet Mignon Trio
90

Seared Scallops
Shrimp & Green Pea Risotto
35

Crab Crusted Halibut
Blue Crab, Fingerling Potato & Spinach Hash
Meyer Lemon Melanaise
52

Stuffed Veal Chop
Pancetta Bacon, Shiitake Mushrooms, Mozzarella,
Spinach & Roasted Tomatoes with Morel Sauce
65

Chicken Cordon Bleu
Dijon Supreme Sauce
32

Lasagna Bolognese
Veal, Lamb, Beef, Italian Pork Sausage
& Mushrooms
26

Vegetable Strudel
Dauphinoise Potato & Seasonal Vegetables
Baked in Pastry With Pepper Coulis
22