

Appetizers

- French Onion Soup.....6
French Potage Soup.....4
Broiled Provolone.....8
House Smoked Salmon.....13
Lobster Salad.....15



Entrees

- Pan Seared Scallops** – *with pork belly, celery root mashed potatoes, and tabasco hollandaise...29*
- Asian Cod** – *with Soba noodles in a spicy tomato ginger broth.....27*
- Lobster Thermidor** – *8oz of sweet, cold water lobster tail removed from the shell, chunked and sautéed in sherry cream sauce and finished with Swiss cheese.....38*
- Chicken Marsala** – *hormone, antibiotic-free chicken breast sautéed in sweet Marsala wine with baby portabellas, shitake, and oyster mushrooms.....25*
- Eggplant Rollatini** – *thin sliced breaded eggplant stuffed with ricotta and baked with homemade marinara sauce.....21*
- Pork Tenderloin** – *charbroiled, drizzled with a Balsamic maple reduction served with sweet roasted tomatoes and Parmesan potato croquettes.....26*
- Rack of Lamb** – *herd encrusted and roasted to medium rare, served with celery root mashed potatoes.....33*
- Filet Wellington** – *Filet mignon with sliced imported prosciutto ham, pate forestiere, baked in puff pastry and served on Bordelaise sauce.....35*
- New York Strip**– *house cut NY Strip, charbroiled to your liking.....28*

Chateau Briand for Two.....75

*Filet Mignon served with duchess potatoes, fluted tomato and broccoli and carrots.
Dinner includes your choice of soup or salad and dessert to share with Champagne for a sweet finish*