



Starters

- Baked Brie** – with apricot chutney and crackers.....10
Smoked Salmon - with caper cream and crackers.....15
French Onion Soup.....7
Artisan Bread - with House herb dipping oil, half or full loaf.....6/10
Spinach and Artichoke Skillet - with pita chips.....12

Entrees

- Delmonico** - 16oz hand cut, charbroiled to your liking39
Pork Osso Bucco – with braised tomato sauce served over linguine.....29
Beef Wellington - filet mignon with sliced imported prosciutto ham, sautéed mushrooms,
baked in puff pastry, and served on Bordelaise sauce.....40
Lobster Thermador - 8oz of sweet, cold water lobster tail removed from the shell, chunked
and sautéed in sherry cream sauce and finished with Swiss cheese.....43
Charbroiled Salmon - served with Herb Butter.....29
Chicken Cordon Bleu - served with a Dijon mustard cream sauce.....28
Moroccan Spiced Duck - with fig and port reduction.....35
Roasted Pork - stuffed with sausage and spinach with a white wine mustard sauce.....29
Vegetarian Zucchini – “meatballs” with red sauce over pappardelle pasta.....22

All entrees served with salad and chef selected sides
Sandwich menu also available

