



Starters

- Baked Brie** – with apricot chutney and crackers.....10
Smoked Salmon - with caper cream and crackers.....15
French Onion Soup.....8
Artisan Bread - with House herb dipping oil, half or full loaf.....7/12
Spinach and Artichoke Skillet - with pita chips.....14

Entrees

- Delmonico** - 16oz hand cut, charbroiled to your liking38
Beef Wellington - filet mignon with sliced imported prosciutto ham, sautéed mushrooms, baked in puff pastry, and served on Bordelaise sauce.....39
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.....27
RiverRow Chicken – chicken breast stuffed with tarragon and cheddar, wrapped in filo and baked.....27
Coquille St Jacques – fresh jumbo sea scallops poached with mushrooms in a cheesy cream sauce34
Charbroiled Pork – chili rubbed and topped with mango salsa.....28
Eggplant Rollatini – breaded eggplant rolled with ricotta cheese and homemade marinara.....25

All entrees served with chef selected sides

