



## Starters

**Baked Brie** – with apricot chutney and crackers.....10

**French Onion Soup**.....8

**Artisan Bread** - with House herb dipping oil, half or full loaf.....8/15

**Crab Stuffed Shrimp** - with hand-whisked Hollandaise.....16

## Entrees

**Stuffed Chicken Breast** – roulades with prosciutto, provolone, and basil seared, baked, and drizzled with wild mushroom sauce.....26

**Pork Osso Bucco** – with a braised tomato sauce, served over linguini.....32

**Breast of Duck** – pan seared and served with sweet dried cherry sauce.....38

**Rack of Lamb** – with tarragon mint butter.....41

**Beef Wellington** - filet mignon with sliced imported prosciutto ham, sautéed mushrooms, baked in puff pastry, and served on Bordelaise sauce.....45

**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.....45

**Pan Seared Scallops** – served over lobster ravioli with browned pecan butter.....36

**Cajun Catfish** – served on a corn risotto with a spicy red pepper coulis.....30

**Mushroom Ravioli** – in a ginger cream sauce with braised napa cabbage and water chestnuts.....30

All entrees served with chef selected sides and salad

