

SOUPS, SALADS AND APPETIZERS

Onion Soup 7

Topped with melted Gruyere Cheese

Heirloom Tomato Salad 10

Served with Crumbled Blue Cheese, Sweet Red onions and Basil Vinaigrette

Large Shrimp Cocktail 11

With Horseradish Cocktail sauce

New England Crab Cakes 12

Sautéed with Frisee and Micro Greens Salad and a Pureed Mango Sauce

Tuna Tataki 12

Seared Ahi Tuna and Avocado served with Soy Sauce Lime Dressing and Baby Micro Greens

Norwegian Smoked Salmon 11

Garnished with Capers, Red Onions, Cream Cheese and Toast Point

Chicken Tempura 10

With Cucumber and Frisee Salad and Teriyaki Dipping Sauce

Duo of Beets Salad 10

With Candy Walnut, Goat Cheese, Shallots Citrus Vinaigrette dressing

Classic Caesar Salad 8

With Garlic Croutons, Anchovies and homemade Parmesan Crisps

Mixed Baby Green Salad 7

With Fresh Tomatoes and Balsamic Vinaigrette dressing

Granny Smith, Watercress and Endive Salad 10

With a Cherry Wine Vinaigrette

ENTREES

Sautéed Sandab 18

With Lemon Caper sauce served with Mashed Potatoes and Steamed Asparagus

Filet of Sole 21

Served with Mashed Celery Root, Asparagus and Chardonnay Butter Sauce

Seared Ahi Tuna 22

In Hoisin sauce, served with Brown Rice and Steam Asparagus with Spaghetti Cucumbers, Wasabi and Soya sauce

Filet of Tilapia 16

Served with Wild Rice Pilaf and Steam Vegetables

Grilled Black Angus New York Steak 28

Topped with Three Peppercorn Sauce served with Onion rings and Sautéed Spinach

Filet Mignon 31

With Red Wine and Balsamic Sauce served with Mashed Potatoes and Sautéed Green Beans

Lamb Chops 27

With a Light Mint Glaze served with Mashed Potatoes and Green Beans

Duck Breast 26

With Blood Orange Butter Sauce served with Polenta and Steamed Vegetables

Rapine Fettuccini 13

With Rapine Cherry Tomatoes, Garlic, Olives, Sundried Tomatoes, Pinenuts and White Wine Sauce

Roasted Chicken 15

Marinated in Fresh Herbs served with Mashed Potatoes and Sautéed Spinach

20% Service Charge and applicable Sales Tax will automatically be added.