

Caviar*

Refer to our full caviar menu for selection and pricing

Starters

Warm Vegetable Tempura (v)
Arugula and fried onions, trio of dips

Escargot Ragoût
Sauvignon Blanc cream sauce, garlic bread

Seafood Sampler
*Miniature crab cake with lobster remoulade,
coconut shrimp, honey-glazed bacon-wrapped scallop**

Beef Carpaccio*
Arugula, shaved Manchego, olive oil, crushed pepper

Mozzarella Three Ways
*Cold tomato velouté, Caprese,
warm crisp Prosciutto Mozzarella*

Entrees

NY Strip Loin Steak *
12 ounces of this juicy steak

Filet Mignon*
8 ounces of a thick and flavorful cut from the tenderloin

Veal Tenderloin*
8 ounces of pure tender flavor

Rib Eye Steak*
16 ounces of this all-time favorite

Whole Rack of Lamb*
10 ounces, served on the bone

Soups and Salads

Wild Mushroom Velouté (v)
Truffle dust, garlic twist

Cheese 'n' Onion Soup
Gruyère cheese

Crab & Shrimp Chowder
Sourdough dill bread bowl

Salad of Mixed Greens (v)
*Avocado, orange and grapefruit segments,
home-made citrus dressing*

Caesar Salad
*Garlic-herb croutons, sesame seed cheese crackers,
Parmesan shavings
Also available with grilled shrimp or chicken*

Lobster Salad
*Anjou pear, jicama & lobster slaw,
citrus dressing, lime-pear syrup*

Butterfly Cornish Hen
Marinated in buttermilk and fresh herbs

Pan Seared Halibut*
Home-made mushroom ravioli, veal jus, baby vegetables

Mediterranean Roulade (v)
*Filled with potato, eggplant, bell pepper and goat cheese,
red pepper syrup, balsamic reduction, herb oil*

Sautéed Giant Shrimp
*Asparagus wrapped in lemon pasta, Sauternes-vanilla sauce,
caramelized lemon zest*

Sides

Roasted Potatoes with Parmesan and Prosciutto
Mixed Sautéed or Steamed Vegetables
Crimini Mushrooms and Leeks
Goat Cheese Potato Cake

Creamed Spinach
Ratatouille
Steak Fries

Twice Baked Potato with Chives and Bacon
Baked-Potato and Sour Cream
Blue Cheese Bread Soufflé
Crispy Onion Rings

Sauces and Butter

Peppercorn, Béarnaise, Wild Mushroom, Gorgonzola Sauce
Café de Paris Butter

Desserts

No-Sugar-Added Fresh Fruit Sabayon

Mini Cinnamon-Sugar Donuts
Chocolate, vanilla, caramel dipping sauces

Assortment of Home-Made
Fruit Sorbets or Gelatos

Chocolate Hazelnut Roll
*Crispy raspberry tuile,
mascarpone gelato*

Caramelized Apple Cheesecake
Caramel gelato cigar

Raspberry-Almond Clafoutis
Galliano-spiked custard

Warm Chocolate Lava Cake
Praline crunch

Selection of Cheeses

Dessert Wines

Fonseca 'Late Bottled Vintage' Port 7.00
W. & J. Graham's 1980 Port 18.00
Dow's 1999 Port 17.00

Riesling, Pacific Rim, "Vin de Glacière", 12.00 / 54.00
Columbia Valley
Barton & Guestier, Sauternes, 9.00 / 72.00
Bordeaux, France
Dolce, Far Niente Winery, Napa Valley 20.00 / 99.00

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.