ENTRÉES

BAKED RICOTTA STUFFED SHELLS

garlic-basil-tomato sauce, mozzarella, and Parmesan cheeses

FILET MIGNON OSCAR * GF

crab meat, asparagus, Yukon potatoes, béarnaise

FRESH ATLANTIC COD *

smashed potato crab gallette, sauce vierge, haricot verts

TRUFFLE MUSHROOM RISOTTO ?

Parmesan and mascarpone cheeses

RACK OF LAMB WITH CANNELINI BEANS AND GARLIC PEARLS*
Roasted red bell pepper, sautéed artichoke

NEW YORK STRIP LOIN * GF

garlic herb butter, steak fries, collard greens

GARLIC-HERB ROASTED CHICKEN GF

avocado, tomato and corn salad

GRILLED ALASKAN SALMON WITH CAPERS AND DILL * 65
cilantro rice

* The U.S. Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

DESSERTS

CHOCOLATE SOUFFLÉ

dark chocolate sauce

STRAWBERRY ROMANOFF GF

Grand Marnier, vanilla ice cream

CHERRY CRISP

vanilla ice cream

BLACK FOREST CAKE NO SUGAR ADDED MS

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

CREME BRULEE 65

Grand manier custard, caramel

HOT CHOCOLATE FUDGE SUNDAE

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

APPETIZERS

PROSCIUTTO HAM *GF
manchego cheese, port
cherries

ORANGE-JUMBO SHRIMP COCKTAIL GF melon trio, cilantro lemon grass aioli

BAKED SNOW CRAB AND DILLED SALMON DIP Sourdough grissini, spring onion, craft beer

SOUPS AND SALAD

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP GF
Arugula pesto oil, crème fraiche

FRENCH ONION SOUP Gruyère cheese crouton

SALAD OF ARUGULA AND FRISEE

William pear, pistachios, cherry tomatoes, organic mixed seeds

CAESAR SALAD
Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies