

APPETIZERS

LOBSTER BISQUE	Cup.....4.95	Bowl.....5.95
EUROPEEN GREENS	6.95	
<i>Tossed with fresh Tomatoes, Cucumbers, Carrots, and Pear Gorgonzola Vinaigrette.</i>		
CAPRESE NAPOLEON	10.95	
<i>Heirloom Tomatoes, Buffalo Mozzarella, Basil, field Greens & whole grain mustard Vinaigrette</i>		
ROASTED PEAR SALAD	10.95	
<i>With baby Field Greens, Roquefort blue Cheese, Pomegranate, oven dried Tomatoes and Balsamic vinaigrette</i>		
PAN SEARED CRAB CAKES	12.95	
<i>Over avocado purée, oven dried Tomatoes, Arruguela and shaved Fennel</i>		
COCONUT SHRIMP	12.95	
<i>Over baby Frisé and Gorgonzola Pear Vinaigrette</i>		
ESCARGOT GRATINÉ	12.95	
<i>With parsley , Garlic Butter</i>		

ENTRÉES

GRILLED VEGETABLE SALAD	14.95	
<i>Broccolini, yellow Squash, Japanese Eggplant, Carrots, Cauliflower, and Zucchini, tossed with field Greens, sprinkle with roasted Pistachios, and Montrachet in pear Gorgonzola Vinaigrette.</i>		
CHICKEN MARSALA	19.95	
<i>Breast of Chicken Scaloppini, sautéed with shallots, garlic Mushrooms and Marsala Wine sauce, served over mashed Potatoes and fresh assorted Vegetables</i>		
LAKE SUPERIOR WHITE FISH	20.95	
<i>Mesquite grilled, served over mashed Potatoes, sautéed Spinash and black Currants in Chipotle Beurre blanc.</i>		
LOBSTER & SHRIMP RAVIOLI	20.95	
<i>With Saffron Beurre Blanc & oven roasted Tomatoes</i>		
SEAFOOD BRODETTO	22.00	
<i>With Shrimp, Scallops, white Fish, Clams, Mussels, Asparagus, Artichoke Hearts Onions, Garlic and Wine, with infused Saffron Marinara Broth.</i>		
STUFFED CRUSTED SALMON	22.00	
<i>Fillet of Salmon, stuffed with Crab meat and Brie cheese, sautéed with Shallots Garlic and in white wine, served with asparagus over Garlic Potato Purée in Beurre Maitre D'hôtel</i>		
RACK OF LAMB A LA BORDELAISE	28.95	
<i>Marinated in our blend of Herbs and Garlic mesquite served with mashed Potatoes in a red Wine Bordelaise sauce.</i>		
RIB EYE STEAK	29.50	
<i>A mouthwatering 12 oz. Rib Eye Steak, mesquite grilled served with Garlic Potato Purée and fresh assorted Vegetables, choice of green Peppercorn Sauce or Béarnaise</i>		

NO SUBSTITUTIONS, NO SPLIT ORDERS
\$10 BOTTLE CORKAGE FEE