

## *Chef's Home Made Pasta*

### ***Grilled North Atlantic Salmon Fillet***

*Drizzled with Beurre Rouge  
Sun Dried Tomato Risotto 24.*

### **\*\* *Grilled Sea Scallops***

*Citrus Beurre Blanc  
Mushroom Risotto 25.*

### ***Crab Crusted Chilean Sea Bass***

*Cabernet Caramel  
Rice Pilaf 29.*

### ***Seared Duck Breast***

*Fruit Glace, Sweet Potato Puree 28.*

### ***Grilled Veal Medallions***

*Sun Dried Tomato & Basil Demi-Glace  
Potato Puree 27.*

### ***Almond Crusted Chicken Breast***

*Amaretto Cream  
with Potato Puree 28.*

### ***Chicken Desaix***

*Prosciutto and Fontina Cheese Stuffed Chicken Breast  
Shallot Madeira Sauce  
Potato Puree 26.*

### **\*\* *Blackened or Grilled Black Angus Shell Steak***

*Cognac Dijonaise Cream  
Potato Puree 32. (cooked to order)*

### **\*\* *Prime Filet Mignon***

*Cabernet Demi- Glace Reduction  
Potato Puree 36. (cooked to order)*

### **\*\* *Rack of Lamb***

*Horseradish & Orange Crusted with Cabernet Demi-Glace and Potato Puree 30.*

### ***Chef's Choice of Vegetables Served with each Dish.***

\*\*\* Please place your "Chocolate Soufflé" dessert order when placing your entrée order.

\*\* Consuming raw or under cooked meat or fish may increase your risk of food- born illness, especially if you have certain medical conditions.