

RESTAURANT



appetizers

FRENCH ONION SOUP

imported swiss cheese | provolone | parmesan

SHRIMP COCKTAIL

old bay seasoned shrimp | cocktail sauce | lemon | *GF*

SPINACH ARTICHOKE DIP

grilled baguette

BURRATA AND HEIRLOOM TOMATOES

fresh basil | balsamic drizzle | herb oil | *GF*

ESCARGOTS

puff pastry | caramelized shallots | fresh herb and garlic butter | sherry wine demi-glace

BAKED BRIE EN CROÛTE

cranberry chutney

also available: traditional caesar salad or garden salad

entrées

FLORENTINE RISOTTO

spinach | feta cheese | mushrooms | tomato | *GF*

CAJUN SAMBUCA GLAZED SALMON

yukon gold mashed potatoes | haricots verts | baby carrots | *GF*

SUNDRIED TOMATO PESTO SHRIMP PASTA

pan seared shrimp | penne | spring vegetables

BRUSCHETTA CHICKEN

capellini | lemon butter sauce | roasted tomatoes | garlic | basil | balsamic drizzle | shaved parmesan

MONTREAL CRUSTED NEW YORK STRIP

bordelaise sauce | yukon gold mashed | spring vegetable medley | *GF*

FENNEL CRUSTED PORK CHOP

braised red cabbage | homemade spätzle | apple brandy sauce

desserts

FLOURLESS CHOCOLATE CAKE | raspberry sauce | fresh berries

SPECIALTY CHEESECAKE

NEW YORK STYLE CHEESECAKE | raspberry sauce

TIRAMISU | homemade whipped cream

CHOCOLATE MOUSSE | fresh berries | homemade whipped cream