

Appetizers

French Brie

*Served with Toasted French Bread Crostini & Fresh Berries
Garnished with Kiwi Sauce ~ \$10*

Skewered Shrimp

Grilled & Served on Bed of Lettuce with Papaya Salsa ~ \$ 10

Portobello Mushroom

Stuffed with Millrace Bread Crumbs, Feta Cheese, Tomato & Roasted Peppers, Drizzled with Basil Oil & Balsamic Reduction ~ \$8

Fresh Mozzarella

*Served with Sliced Smoked Salmon & Fresh Tomatoes
Tossed with Balsamic Reduction ~ \$10*

Soup

*Chilled Strawberry **or** Soup Du Jour ~ \$5*

Salads

“Complimentary with Meal”

*Mixed Baby Field Greens
Blue Cheese Ranch ~ Balsamic Vinaigrette*

Classic Caesar ~ \$ 5

Watercress & Endive

Served with Grape Tomatoes & Roasted Peppers, Tossed with Mustard Vinaigrette & Garnished with Goat Cheese & Pecans ~ \$12

Children’s Choices

*Includes Salad, Entrée, Ice Cream & Beverage
Chicken Breast ~ \$ 14 Plain Pasta ~ \$ 11*

Entrees

Filet Mignon

*Grilled Eight Ounce Black Angus Filet Mignon
Served with Madeira Wine Mushroom Sauce,
Mashed Potato & Chef’s Selection of Vegetables*

~ \$ 30 ~

Tuna

*Seared with Soy Flavored Sesame Seed Oil
Served with Basmati Rice & Chinese Style Vegetables*

~ \$25 ~

Duck

*Seared Sliced Breast, Served with Marjoram Peach Demi Sauce,
Basmati Rice & Chef's Selection of Vegetable*

~ \$ 25 ~

Rack of Lamb

*Seared and Served with Raspberry Mint Demi Glace,
Mashed Potato & Chef's Selection of Vegetable*

~ \$ 29 ~

Grilled Shrimp & Sea Scallops

*Chopped Red Onion, Tomato, Jalapeno & Capers Tossed with Cilantro
Lime Vinaigrette, Served with Basmati Rice & Julienne Vegetables*

~ \$ 28 ~

Tri Color Penne Pasta

*Served with Mushrooms, Grape Tomatoes, Spinach & Belgian Endive
Tossed with Garlic, Basil Oil & Roasted Pecans
Garnished with Goat Cheese*

~ \$25 ~

Pork Loin Medallions

*Grilled and Served with Port Wine Pineapple Demi Glace
Mashed Potato & Chef's Selection of Vegetable*

~ \$26~

Crab Cake

*Seared and Served with Guacamole, Basmati Rice & Julienne Vegetables
Garnished with Papaya Salsa & Red Pepper Coulis*

~ \$29~

~ \$ 8 fee per shared Entrée ~ 18% Gratuity added to parties of six or more ~

~ **Chef, Victor Diaz** ~