

## APPETIZER

Soup of the Day

•  
Bibb Lettuce Salad with Granny Smith Apples,  
Candied Walnuts, Roquefort and Mustard  
Vinaigrette  
**\$9.00**

•  
Warm Goat Cheese Salad with Mixed Greens,  
Prosciutto, Pine Nuts, Asparagus, Balsamic  
Vinaigrette  
**\$12.00**

•  
Seared Foie Gras with Figs,  
Sangria Reduction Sauce  
**\$20.95**

•  
Niçoise Salad, Baby Mixed Greens, Pan Seared  
Tuna, Tomatoes, Green Beans, Hard Boiled  
Eggs, Olives, Anchovies, Onions and Balsamic  
Dressing  
**\$16.00**

•  
Crispy Calamari Tenders with Tartar Sauce  
**\$11.95**

•  
Escargot Sautéed in a Pernod Garlic Cream  
Sauce  
**\$10.95**

## MAIN COURSE

Chicken Marsala with Mushroom Sauce  
and Linguine  
**\$24.00**

•  
Veal Scallopini with Fingerling Potatoes  
and Garden Vegetables  
**\$26.00**

•  
Dover Sole, Prepared to your taste  
**\$60.00**

•  
Flat Iron Steak with Pepper Cognac Sauce  
& Pommes Frites  
**\$26.00**

•  
Risotto with Combination of Sea Scallop,  
Shrimp, Branzino and Tomato Red Bell  
Pepper Sauce  
**\$28.00**

•  
Sea Scallops & Shrimp Linguini with  
Mushrooms, Spinach and Champagne Sauce  
**\$28.95**

# MENU

## DESSERT

Thin Apple Tart with Almond Cream  
**\$10.00**

•  
Crème Brule Tarte with Raspberries  
**\$8.00**

•  
Beignets Served with Three Sauces  
**\$10.00**

•  
Warm Chocolate Lava Cake with  
Vanilla Custard Sauce  
**\$10.00**

•  
Specialty Souffle –  
Grand Marnier, Chocolate or Raspberry  
**\$12.00**

