

M E N U

ENTREES

Served with Greens salad, steamed vegetables, or fruit medley

BEEF TENDERLOIN 26.00

Roasted with a spicy chili infusion, served medium rare and topped with chimichurri salsa

DELMONICO 25.00

Hand-cut 20 oz bone-in top loin steak topped with a pink peppercorn, cognac and leek reduction

PRIME RIB 32.00

Aged 8 oz prime rib slow roasted in rock salt and served with au jus and freshly grated horseradish

NEW ORLEANS BOUILLABAISSE 19.00

Petite prawns, Andouille sausage, mirepoix and Cajun cream sauce served over red rice

COHO SALMON 25.00

Oven-roasted wild salmon with chervil kumquat pesto

OREGON TROUT 21.00

Sautéed fresh boneless trout with tarragon butter sauce, parsley and caramelized shallots

VEAL SCALLOPPINI 26.00

Thinly pounded grilled veal chop stuffed with yellow peppers, San Marzano tomatoes and ricotta salata

SIDES

SAUTÉED 8.00

WILD

MUSHROOMS 5.00

CREAMED FRESH

BABY SPINACH

HARICOTS 6.00

VERTS

FRESH HERB 7.00

RISOTTO

SOUP & SALAD

SOUPE DU 5.00

JOUR

FRENCH 5.00

ONION SOUP

SALADE 6.00

NIÇOISE

FRUIT 8.00

GAZPACHO