# RESTAURANT MENU

# **Appetizers**

## **Seared Scallops**

\$12.00

Fresh scallops, perfectly seared and served a lemon-butter sauce.

#### **Foie Gras**

\$5.50

Pan-seared foie gras with a balsamic reduction.

#### **Crab Cakes**

\$12.00

Lump crab meat cakes served with a spicy remoulade.

#### **Burrata Salad**

\$5.50

Creamy burrata cheese served with heirloom tomatoes.

## Salads

#### Caesar Salad

\$12.00

Crisp romaine lettuce, shaved Parmesan, and house-made.

#### **Beet & Goat Cheese**

\$5.50

Roasted beets, goat cheese, and candied pecans over.

#### Caesar Salad

\$12.00

Crisp romaine lettuce, croutons, Parmesan.

#### Italian Garden Salad

\$5.50

Mixed greens, cucumbers, tomatoes, olives.

## **Entrées**

## Filet Mignon (8 oz)

\$12.00

Tender filet mignon grilled to perfection, served with truffle.

#### Rack of Lamb

Lemonade

touch of sweetness.

\$5.50

Herb-crusted lamb rack served with roasted root vegetables.

## Pan-Seared Duck Breast \$12.00

Crispy duck breast served with wild rice and a cherry.

#### Grilled Atlantic Salmon

\$5.50

\$12.00

Fresh salmon fillet, served with lemon-butter sauce.

## **Pasta**

## **Truffle Fettuccine**

\$12.00

Handmade fettuccine pasta in a rich truffle cream sauce.

## **Seafood Linguine**

\$5.50

Linguine pasta with shrimp, scallops, and mussels in a garlic.

## Mushroom Ravioli

\$12.00

House-made ravioli filled with wild mushrooms.

## Lasagna

\$5.50

Layers of pasta, meat sauce, ricotta, and mozzarella.

### **Penne Arrabbiata**

\$5.50

Warm chocolate cake with a gooey center, served.

# **Beverages**

## Sparkling Water

\$12.00

Chilled sparkling water served with lemon.

## Cappuccino

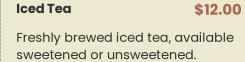
\$5.50

A perfect blend of espresso and steamed milk, topped with foam.

#### **Hot Tea**

\$12.00





Freshly made lemonade with a

