

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 \$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

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

A selection of fine teas, including black, green, and herbal.

Lemonade \$12.00

Freshly made lemonade with a touch of sweetness.

Iced Tea \$12.00

Freshly brewed iced tea, available sweetened or unsweetened.

