

Happy New Year!



Chef Featured Menu

*Entrees are accompanied by our freshly baked focaccia bread,
and complimentary champagne toast*

First Course

Smoked Lobster Chowder Chunks of lobster meat, Roasted fine vegetables, brandy cream \$9.99

Maple Butternut Squash Soup, Ginger, and Raspberry Whipped Cream . \$8.99

Mediterranean Salad, Heart of romaine, tossed with lemon and olive oil topped with feta ,
cucumber , tomato and kalamata olive \$8.99

Second Course

Kobe Meatballs

Two jumbo Kobe beef meatballs, served in Bourbon tomato basil sauce. \$18.99

Caviar: Caspian Sea golden Osetra caviar, Served with condiments. \$185.0

Calamari: Lightly battered steaks, fried to a tender crisp, golden brown,
served with the house marinara sauce, garnished with lemon juice and mint herb. \$22.99

Stuffed Shrimp: Jumbo shrimp stuffed with crab, mascarpone cheese and herbs
served with brandy lemon cream . \$22.99

Main Course

Filet Mignon

This pepper-crusted, 8 oz. thick delicious cut from the heart of tenderloin is cooked to your liking and Proposed with truffle port demi glaze. Served with seasonal vegetables and Yukon potato. \$69.99 . Add Lobster tail \$45.00

New Zealand Rack of Lamb

Ginger herb and roasted garlic crusted rack of lamb with rosemary-mint vegetables and infused with Shiraz demi glaze. served with sweet Potato puree. \$49.99

Bone-in Ribeye

Carefully aged 20 oz Bone-in Ribeye charbroiled to your liking.
Served with scalloped potatoes, vegetables and red wine Au jus. \$69.99

Stuffed Atlantic Salmon

8 oz filet of fresh Atlantic salmon stuffed with spinach, artichoke, garlic, and Marscapone cheese. Served with vegetables, apricot and wild cherries chutney, and finished with Chardonnay reduction. \$39.99

Moroccan Tagine

A popular Casablanca style stew of selected meat, braised with onion, tomato, cumin, green olives and ginger. Finished with saffron harisa sauce reduction over a bed of basmati rice.
Choice of chicken or vegetables. Garnished with preserved lemons \$33.99

Tortellini De Renaissance

Sautéed chicken breast, shrimp, fresh basil, garlic, bell peppers in parmesan cream sauce, over tricolor cheese tortellini. \$29.99

Lobster Mac

Butter-bathed lobster sautéed with bacon, garlic, penne noodles in sharp cheddar and parmesan cream sauce. \$52.99

Chicken Ballotine

Stuffed chicken breast with spinach, artichoke, cheese blend and garlic.
Served with potato puree and fresh steamed vegetables. \$29.99