

Starters

Flash Fried Calamari

With a sweet and spicy asian sauce

Vichyssoise

Chilled potato and leek soup, with chives

Trio of Pot Stickers

Braised pork, snow crab and cabbage with a red cabbage slaw

Escargot Forestiere a la Bourguignonne

French snails and petite mushrooms in Burgundy butter

Peasant French Onion Soup

Topped with melted Gruyere

Trio of Bruschetta

Fresh tomato, duck confit, grilled eggplant on grilled baguette

Lobster Bisque with Poached Maine Lobster

Potatoes, carrots, tomatoes and swiss chard with a creamy lobster bisque

Entrée Salads

Classic Caesar Salad

Served with croutons and grated Parmesan, Topped with Grilled Chicken or Steak

Buttermilk Blue Cheese

Spiced walnuts, dried cranberries, green apples and grilled chicken with a gorgonzola dressing

New England Crab Salad

Served with sun-dried tomato Louis dressing

Ahi Tuna Nicoise Salad

Seared ahi tuna, snow peas, kalamata olives and anchovies with fingerling potatoes tossed in a lemon aioli

Greek Salad with Grilled Mahi-Mahi

Tossed mixed greens with a greek dressing, feta cheese, kalamata olives and peperoncini

Grilled Scottish Salmon and Citrus

Crisp spinach and arugula greens, with orange, mango and cilantro

Heirloom Tomato and Mozzarella Salad

Baby arugula, aged balsamic vinegar, fresh mozzarella and basil

Entrees

Minnesota Walleye

Broiled, sautéed or fried with wild rice pilaf, brussel sprouts, baby turnips, baby carrots with a citrus beurre blanc sauce

Scottish Salmon En Papillote

Black pepper fettuccini and plantains with wild mushrooms and ratatouille

White Panama Shrimp

Choice of broiled, sautéed or tempura fried, served with parmesan rosemary mashed potatoes, brussel sprouts, baby turnips and baby carrots with a citrus beurre blanc sauce

Pistachio and Wasabi Encrusted Scallops

Golden lentils, morel mushrooms, english peas and baby arugula

Maine Lobster Pan Stew

White Navy beans, tomatoes, basil, cauliflower and english peas in a light chardonnay sauce

Grilled Mahi-Mahi with a Chilled Heirloom Tomato Consommé

Moroccan couscous, heirloom tomatoes, celery and thyme

Fried Almond Encrusted Rabbit

Purple Potato fries, morel mushrooms, artichoke hearts and prosciutto

Rye and Coffee Grilled Angus Beef

Himalayan red rice with cashew, orange and english peas

Adobo Marinated Pork Tenderloin

Grilled pork tenderloin and roasted fingerling potatoes, with a chimichurri sauce

Grilled Center Cut 8oz Filet Mignon

Parmesan rosemary mashed potatoes, brussel sprouts, baby turnips and baby carrots

Chateaubriand

Flamed and carved table side, served with sauce béarnaise