



Winter Menu



Starters

- *French Onion Soup..... **\$7**
- Sauteed Onions with Beef and Chicken Broth, Topped with Croutons and Cheese, then finished in the oven
- *Tuna Tataki GF **\$18**
- Seasoned Ahi Tuna Filet, Seared, Sliced and seved with Wasabi, Pickled Ginger and Soy Sauce.
- *Mussels..... **\$18**
- Tender Mussels Steamed in White Wine, Lemon, Garlic Butter Sauce and Served with Seasoned Crostini
- *Classic Caesar Salad..... **\$15**
- Chopped Hearts of Young Romaine Lettuce, Seasoned Croutons, Shredded Asiago Cheese, Tossed with Classic Caesar Dressing.
- Add:
- Shrimp..... **\$8**
- Grilled Chicken..... **\$4**
- Grilled Salmon..... **\$7**

Main Dishes

- *Stuffed Sole..... **\$28**
- Sole Filets with Crab and Scallop Stuffing, Baked, served with Beurre Blanc Sauce and Chefs choice of Rice.
- *Salmon..... **\$25**
- Filet of Salmon Topped with a Honey Nut Crust, Baked on a Cedar Plank, and served with Beurre Blanc Sauce and Rice
- *Black Angus Steak GF..... **\$30**
- New York Strip Steak Grilled to Your Specification, Sliced, Served with Sauteed Wild Mushrooms, Young Leeks, and Topped with Horseradish Shavings.
- *Chicken Francaise..... **\$23**
- Tender Chicken Breast Dusted with Flour, Dipped in Egg Wash, Sauteed, and Served over Pasta with Classic Francaise Sauce.
- *Vegetarian Pasta V **\$21**
- Penne Pasta with Sundried Tomato Pesto Mixed Vegetable Medley

Desserts

Please Ask your Server for Tonights Offerings

Cozy Flavors to
Warm Your Winter Days

