



Appetizers

- French Potage Soup** cup or bowl.....5/7
Warm Crab and Artichoke Dip with Crostini.....9
Alligator Bites with Spicy Ranch.....13
Artisan Bread with House herb dipping oil, half or full loaf.....6/10

Entrees

- Cherry Duck Breast** – seared then baked with a cherry whiskey sauce over caramelized onions and peppers. Served with buttery mash.....27
Baked Chicken Breast – stuffed with mushrooms and herbed goat cheese, wrapped in filo dough and baked. Served with jeweled rice.....23
Baked Salmon – shrimp, panko, and horseradish encrusted and baked. Served with jeweled rice
Lobster Thermidor – 8oz of sweet, cold water lobster tail removed from the shell, chunked and sautéed in sherry cream sauce and finished with Swiss cheese. Served with jeweled rice.....33
Beef Wellington – Filet mignon with sliced imported prosciutto ham, sautéed mushrooms, baked in puff pastry and served on Bordelaise sauce and buttery mash.....33
Bone-In Pork Chop – charbroiled and drizzled with balsamic maple reduction. Served with sweet roasted tomatoes and parmesan croquettes.....24
Grilled Rack of Lamb – served with sweet potato and roasted fennel hash, drizzled with pomegranate glaze.....30
House-Cut NY Strip – charbroiled to your liking. Topped with sautéed wild mushrooms and served with a grain mustard cream sauce and buttery mash.....29
Vegetarian Skillet Stuffed Shells – Jumbo pasta shells stuffed with spinach, ricotta, and wild mushrooms. Baked in a rich, smoky tomato cream sauce.....17

Add a House or Garden Salad \$3

Chateau Briand for Two.....75

Filet Mignon served with duchess potatoes, fluted tomato, broccoli, and carrots.

Dinner includes your choice of soup or salad and dessert to share with Champagne for a sweet finish